



**ALTO SHAAM**  
**HALO**  
**HEAT**



## **LOW TEMPERATURE COOKING AND HOLDING GUIDELINES**

### **Electronically Operated Ovens**





**LOW TEMPERATURE COOKING AND HOLDING OVENS  
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# ALTO SHAAM<sup>®</sup> HALO<sup>®</sup> HEAT<sup>®</sup>

## LOW TEMPERATURE COOKING INTRODUCTION



### **Welcome to the cost saving convenience of Low Temperature Cooking.**

In 1968, Alto-Shaam invented the first automatic, commercial cook and hold oven featuring the principle of Halo Heat. The heating method provided by Halo Heat low temperature cooking and holding ovens consists of an electric thermal cable that encircles the entire cooking and holding chamber. This creates a gentle blanket or HALO of radiant heat — surrounding food with a consistent and uniform temperature with no air movement inside the oven compartment. This gentle heating concept cooks at low temperatures and at a high level of humidity to preserve product moisture, flavor, and nutrition. Halo Heat ovens are designed to convert automatically from a cooking temperature to a holding temperature where the product can remain until it is ready to be served.

Halo Heat is an entirely different system of cooking. Utilizing this uniform heat source, Halo Heat dramatically reduces meat shrinkage; provides natural enzyme

(aging) action for more tender, flavorful meat; and preserves natural juices along with nutritional values in all foods. Halo Heat cooking reduces energy cost, cuts back on labor and handling, and solves kitchen space problems. There is no mechanical ventilation or oven hood necessary in most areas so the ovens can be moved wherever they are needed.

Read this booklet carefully. Halo Heat is a cooking system that requires minimal care once you have learned the basic principles. For best results with many products, we recommend you start your cooking cycle the evening before — for serving the next day. In many areas, off-peak power rates are also lower at night.

If anything you cook in a Halo Heat low temperature cooking and holding oven doesn't meet your highest standards of quality, please contact one of our food service professionals for help. Usually, only a minor change in procedure is required.

## LOW TEMPERATURE COOKING FACTS

### MEAT AND NUTRITION

Meat plays a significant role in the diet; therefore, one of the primary goals in food preparation is proper nutrition. Meat is one of the best sources of protein; is a rich source of B vitamins such as thiamine, riboflavin, and niacin; and includes fats, carbohydrates, minerals, pigments, enzymes, and water.

All of these elements are affected by cooking, but over-heating destroys many of them. Low temperature Halo Heat cooking helps preserve unstable, heat-sensitive vitamins and nutrients. A report on the Nutrient Analysis of Roast Beef, conducted by the University of Wisconsin-Stout in July 1971, concluded, "...it is apparent that the Alto-Shaam cooking method results in lower moisture losses. Even after a 24 hour holding period, the Alto-Shaam product is nutritionally equal to, and possibly better than beef roast cooked in a conventional oven and removed immediately after cooking."

Fat contributes greatly to the flavor of meat. During the cooking process, fat not only melts, but also changes chemically. With low temperature cooking there is less chemical change and less fat melt resulting in a more flavorful finished product.

The enzymes found in meat break down the tissues and act as natural tenderizing agents. A premium price is paid for aged meats where this enzyme action has already started; however, enzymes are destroyed by high temperatures.

Low temperature cooking does not destroy these enzymes and, particularly in the hold cycle, creates this natural chemical action to tenderize or age the meat right in the oven. For this reason, it is important to use fresh beef and it is essential to allow the product to remain in the hold cycle for at least the minimum amount of time suggested in the individual procedures. The longer meat is left in the hold cycle the more tender it becomes, making the purchase of more expensive, aged meat unnecessary.

Meat is seventy to seventy-five percent water. High temperatures cause this water to evaporate during cooking resulting in loss of product moisture. Cooking at low temperatures in a Halo Heat oven retains the maximum amount of water content resulting in a juicier finished product and an extended holding life.

Along with better nutrition, a more tender finished product, less shrinkage and higher moisture content, meat will not require the addition of as much salt as needed with conventional cooking methods. Natural flavors are preserved. This is a significant factor in today's health conscious diets.

## LOW TEMPERATURE COOKING FACTS

### SHRINKAGE CONTROL AND COOKING TIME

THERE ARE TWO MAJOR FACTORS CONTROLLING MEAT SHRINKAGE OR COOKING LOSSES.

**1. Temperature at which meat is cooked:**

The higher the temperature at which meat is cooked the more shrinkage will result. Over-cooked meat also results in higher losses. Higher temperatures and over-cooking draws moisture to the surface and this moisture evaporates or drips out of the meat.

**2. Internal temperature of the meat:**

Like over-cooking, as meat is brought to a higher internal temperature shrinkage is increased. For these two reasons, it is suggested most cuts of red meat be cooked at 250°F (121°C) and that all cooking be based on internal product temperature. The use of a metal-stemmed [pocket-type], indicating thermometer is encouraged.

THERE ARE FOUR MAJOR FACTORS INVOLVED IN DETERMINING COOKING TIMES FOR MEAT:

**1. The degree of aging on the meat:**

Aged meat will cook faster, shrink more, and has a much shorter holding life than fresh meat.

**2. Internal temperature before cooking:**

Meat should be placed in a preheated oven directly from a refrigerated temperature of 38° to 40°F (3° to 4°C). Meat cooked from a frozen state will require approximately one and one-half to two times the normal cooking time. In addition, freezing ruptures tissue cells creating additional moisture loss during the cooking process and will result in more shrinkage.

**3. Desired degree of doneness:**

The higher the degree of internal temperature required, the longer the necessary cooking time. Cooking times in this guideline are based on the most popular internal product temperatures.

**4. Quantity and quality of product.**

### TO CALCULATE MEAT SHRINKAGE

STARTING WEIGHT (Weight of Raw Product)  
**-MINUS:** ENDING WEIGHT (Weight of Cooked Product)  
**EQUALS:** AMOUNT OF SHRINKAGE

AMOUNT OF SHRINKAGE (Total Weight Lost in Cooking)  
 $\div$  **DIVIDED BY:** STARTING WEIGHT (Weight of Raw Product)  
**EQUALS:** PERCENT OF SHRINKAGE

<b>EXAMPLE:</b>	Raw Beef Roast:	100 lb	(45 kg)
	Cooked Beef Roast:	-95 lb	(-43 kg)
	<b>= AMOUNT OF SHRINKAGE:</b>	5.0 lb	(2 kg)
	SHRINKAGE <b>DIVIDED BY</b>	0.05 = 5%	0.05 = 5%
	STARTING WEIGHT:	100 $\sqrt{5.0}$	45 $\sqrt{2.0}$
	<b>EQUALS:</b>	PERCENT OF SHRINKAGE	

### PREVENTING BACTERIA GROWTH

The surface of raw meat may become contaminated in processing, handling by the butcher or chef, or by other means. Food contamination can also be caused by unsanitary personal hygiene and work habits, unclean slicers, knives, and probes, or by faulty operational procedures. It is important, therefore, that

sanitary procedures be followed at all times during food preparation and handling. This is your main protection in guarding against food contamination. For additional information see the *Cleaning and Maintenance* section of this manual.

# LOW TEMPERATURE COOKING INTRODUCTION

## LABOR AND EQUIPMENT COST REDUCTION

Halo Heat ovens are easy to operate and maintain. After the raw product is placed in the oven and the controls are set, there is no need to check, stir, or adjust the time or the temperature. Minimal time is spent attending the product during cooking. This advantage, combined with the automatic conversion to the hold cycle, frees key personnel to concentrate on other tasks including final product and presentation.

**HALO HEAT REDUCES LABOR**

LOAD OVEN AT CLOSING

- PRODUCT CAN BE COOKED THE NIGHT BEFORE FOR SERVING THE NEXT DAY.
- COOKING TAKES PLACE OUTSIDE PEAK PREPARATION HOURS.
- PRODUCT DOES NOT NEED CHECKING.
- OFF-PEAK ELECTRICAL RATES ARE USED.
- KEY PERSONNEL CAN CONCENTRATE ON OTHER TASKS.

**DISTRIBUTES WORK LOADS**

REMOVE ROASTS NEXT DAY

CARVE, PLATE AND SERVE

When cooking in a Halo Heat oven at a temperature of 250°F (121°C), outside venting and expensive exhaust hoods are not necessary in most areas. Kitchens remain cooler, lowering energy costs by reducing the exchange of heated air. Because the ovens do not need outside venting, they can be put almost anywhere — in the corner of the kitchen, on a buffet line, or in a banquet room. The ovens can also be built into a counter or, to save space, can be stacked in combination with another Halo Heat oven or holding cabinet of the same or similar dimensions.

Cooking at low temperatures also reduces cleaning time. Most food does not normally carbonize or burn on the interior of the oven.



# LOW TEMPERATURE COOKING INTRODUCTION

## COOK AND HOLD OVENS



### COMPACT COOK & HOLD

Single compartment oven with electronic controls and probe.  
All stainless steel construction. Stackable design.

MODEL NUMBER	PRODUCT CAPACITY				OVERALL DIMENSIONS H x W x D
	POUNDS	SHELVES	12" x 20"	18" x 26"	
AS-250	25	1	1	—	18-1/4" x 33-9/16" x 16-3/4"



### SINGLE COMPARTMENT

Single compartment oven with 3-1/2" (89mm) casters, electronic controls and probe. All stainless steel construction. Stackable design.

MODEL NUMBER	PRODUCT CAPACITY					OVERALL DIMENSIONS H x W x D
	POUNDS	SHELVES	12" x 20"	18" x 26"	18" x 13"	
500-TH/III	40	2	4	—	11**	33-1/16" x 18-1/16" x 25-7/16"
750-TH/III	100	3*	10	11**	22**	33-3/16" x 25-3/4" x 30-15/16"
1000-TH/III	120	3*	3**	8**	16**	39-7/8" x 22-5/8" x 30-3/4"



### DOUBLE COMPARTMENT

Dual control, double compartment oven with 5" (127mm) casters, electronic controls and probes.

HD: All Stainless Steel Exterior STD: Stucco Aluminum Exterior

MODEL NUMBER	PRODUCT CAPACITY				OVERALL DIMENSIONS H x W x D
	POUNDS	SHELVES	12" x 20"	18" x 26"	
1200-TH/III/HD	240	6*	6	16	75-9/16" x 22-9/16" x 31-3/16"
1200-TH/III/STD	240	6*	6	16	75-9/16" x 22-9/16" x 31-3/16"

\*NUMBER OF SHELVES INCLUDED AS STANDARD.

EACH COMPARTMENT WILL ACCOMMODATE UP TO EIGHT WIRE SHELVES.

12" x 20" PAN CAPACITIES ARE ALWAYS BASED ON 2-1/2" DEEP PANS UNLESS OTHERWISE INDICATED.



MODEL NUMBER	PRODUCT CAPACITY				OVERALL DIMENSIONS H x W x D
	POUNDS	SHELVES	12" x 20"	18" x 26"	
767-SK/III SMOKER	100	2 FLAT WIRE SHELVES 1 RIB RACK SHELF	7	4*	33-3/16" x 25-3/4" x 30-15/16"
1767-SK/III SMOKER	200	4 FLAT WIRE SHELVES 2 RIB RACK SHELVES	14	8*	61-7/8" x 25-3/4" x 31-1/16"

\*MAXIMUM CAPACITY SHOWN — ADDITIONAL WIRE SHELVES REQUIRED.

# LOW TEMPERATURE COOKING INTRODUCTION

DESCRIPTION	1200-TH/III	1000-TH/III	750-TH/III	500-TH/III	AS-250
BUMPER, FULL PERIMETER RUBBER	5005103	5005103	5004861	5006782	—
CARVING HOLDER PRIME RIB STEAMSHIP ROUND	HL-2635 4459	HL-2635 4459	HL-2635 4459	HL-2635 4459	HL-2635 —
CASTER PACKAGE 2 RIGID, 2 SWIVEL W/ BRAKE	5" (127mm) 3-1/2" (89mm) 2-1/2" (64mm)	STANDARD 5008017 —	5004862 STANDARD 5008022	5004862 STANDARD 5008022	5004862 STANDARD 5008022
DOOR LOCK with KEY EACH HANDLE	LK-22567	LK-22567	LK-22567	LK-22567	—
DRIP PAN STANDARD WITH DRAIN, 1-7/16" (37mm) STANDARD WITH DRAIN, 1-11/16" (43mm) STANDARD WITH DRAIN, 1-7/8" (48mm) EXTRA DEEP, 2-7/16" (62mm)	— — 14824 1115	— — 14824 1115	— 14831 — 1115	14813 — — —	— — — —
LEGS, 6" (ONE SET OF 4) FLANGED	5004863	5004863	5004863	5004863	—
PAN GRID, WIRE 18" X 26" PAN INSERT	PN-2115	PN-2115	PN-2115	—	—
SHELF, STAINLESS STEEL FLAT WIRE RIB RACK	SH-2325 SH-2773	SH-2325 SH-2773	SH-2324 SH-2743	SH-2326 —	SH-2786 —
STACKING HARDWARE	—	5004864	5004864	5004864	4928

## COOK & HOLD SMOKERS — OPTIONS & ACCESSORIES

DESCRIPTION	767-SK/III	1767-SK/III
BUMPER, FULL PERIMETER RUBBER	5004861	5004861
CARVING HOLDER PRIME RIB STEAMSHIP ROUND	HL-2635 4459	HL-2635 4459
CASTER PACKAGE 5" (127mm) - 2 RIGID, 2 SWIVEL W/ BRAKE 3-1/2" (89mm) - 2 RIGID, 2 SWIVEL W/ BRAKE 2-1/2" (64mm) - 2 RIGID, 2 SWIVEL W/ BRAKE	5004862 STANDARD 5008022	STANDARD 5008017 —
DOOR LOCK with KEY EACH HANDLE	LK-2763	LK-2763
DRIP PAN STANDARD WITH DRAIN, 1-11/16" (43mm)	14831	14831
LEGS, 6" (ONE SET OF 4) FLANGED	5004863	5004863
PAN GRID, WIRE 18" X 26" PAN INSERT	PN-2115	PN-2115
SHELF, STAINLESS STEEL FLAT WIRE RIB RACK	SH-2324 SH-2743	SH-2324 SH-2743
STACKING HARDWARE	5004864	—
WOOD CHIPS (20 lb BULK PACK) APPLE CHERRY HICKORY SUGAR MAPLE	WC-22543 WC-22541 WC-2829 WC-22545	WC-22543 WC-22541 WC-2829 WC-22545



## OVEN CHARACTERISTICS



The cabinet is equipped with a special, low-heat-density, heating cable. Through the **Halo Heat®** concept, the heating cable is mounted against the walls of the cooking and holding compartment to provide an evenly applied heat source, controlled by an oven sensor. The design and operational characteristics of the unit eliminate the need for a moisture pan or a heat circulating fan. Through even heat application, the food product is cooked uniformly and provides the ability to hold foods for longer periods of time.

## HEAT RECOVERY

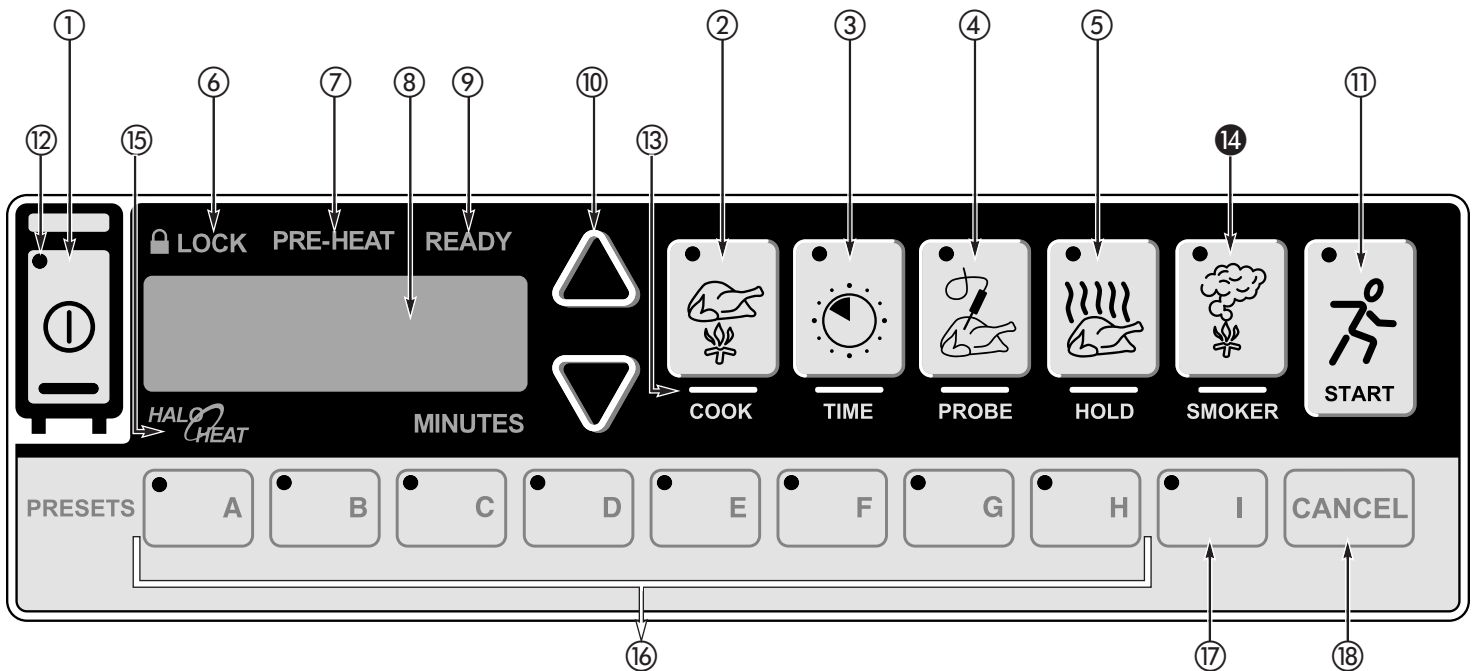
The patented SureTemp™ heat recovery system in this oven reacts immediately to compensate for any loss of heat whenever the door is opened. If the door remains open for more than three minutes, the solid state electronic control will sound three rapid beeps every ten seconds until the door is closed.

## START-UP

- 1. Before operating the oven**, clean both the interior and exterior of the oven with a damp cloth and any good commercial detergent at the recommended strength. Rinse surfaces by wiping with a sponge and clean warm water to remove all detergent residue. Wipe dry with a clean cloth or air dry.
- 2. Wipe door gaskets** and control panel dry with a soft cloth.
- 3. Clean and install** the oven side racks, oven shelves, and external drip tray. Shelves are installed with curved edge up and toward the back of the oven. Insert the drip pan on the interior bottom surface of the oven.
- 4. Before operating** the oven with product, become familiar with the operation of the controls. Read the following “**Control Identification and Function**” and the “**Control Operation**” sections of this cooking guide and begin by operating the various control functions.

<b>DANGER</b>	
	AT NO TIME SHOULD THE INTERIOR OR EXTERIOR BE STEAM CLEANED, HOSED DOWN, OR FLOODED WITH WATER OR LIQUID SOLUTION OF ANY KIND. DO NOT USE WATER JET TO CLEAN.
	<b>SEVERE DAMAGE OR ELECTRICAL HAZARD COULD RESULT.</b> WARRANTY BECOMES VOID IF APPLIANCE IS FLOODED

## CONTROL IDENTIFICATION & FUNCTION



### 1. ON/OFF KEY

- The ON/OFF control system key operates the functions of the control panel. If there is any power loss during operation, the ON/OFF indicator light will flash. To clear, push key and release.

### 2. COOK KEY

- Temperature range 200° to 325°F (93° to 162°C).
- Used to select cooking mode and to review the cook temperature setting.

### 3. TIME KEY

- Maximum time 24 hours.
- Used to select cook time and to review set time.

### 4. PROBE KEY

- Temperature range 50° to 195°F (10° to 91°C).
- Used to select internal product probe temperature mode and to review probe temperature setting.

### 5. HOLD KEY

- Temperature range 60° to 205°F (15° to 96°C).
- Used to select food holding mode and to review the holding temperature.

### 6. LOCK INDICATOR

- When illuminated, this symbol indicates that the settings used in the cooking sequence are locked and cannot be changed. Lock function is controlled by preset key "I" — ITEM 17.

### 7. OVEN PREHEAT INDICATOR

- Illuminates until the oven is preheated.

### 8. LED DISPLAY

- Indicates interior oven air temperature, internal product probe temperature, and time. When used in conjunction with other keys, the display will review original cooking, holding, and probe temperature settings. The display will also indicate various programming and diagnostic information.

### 9. READY INDICATOR LIGHT

- Illuminates when the oven has finished preheating or has finished a cook cycle.

### 10. UP AND DOWN ARROWS

- Used to increase or decrease set time, in addition to cooking, holding, and probe temperature settings.

## CONTROL IDENTIFICATION & FUNCTION

### 11. START KEY

- Used to initiate a selected mode sequence when pressed and released. Any mode of operation can be stopped by pressing and holding the Start Key until the control produces an audible signal.

### 12. GREEN INDICATOR LIGHTS

- Located within each function key, the green light functions as an operator prompt to indicate additional operator action is required. These indicators also identify current mode of operation.

### 13. AMBER INDICATOR LIGHTS

- Located below the Cook, Time, Probe and Hold Keys, these indicators will illuminate to identify the current mode of operation and allows the operator to identify the information currently shown in the LED display.

### 14. SMOKER KEY (ON COOK/ HOLD/ SMOKER MODELS ONLY)

- Smoking can be accomplished in any of the cook and hold modes. This function key can also be used to cold smoke product. Load the smoker tray with the recommended wood chips prior to engaging key. *See page 70 of this manual for operation instructions.*

### 15. HALO HEAT INDICATOR

- When the oven is preheating, the Halo Heat indicator will illuminate and remain steady until the oven reaches the set cooking temperature. When the temperature has stabilized, the indicator will illuminate periodically as the oven calls for heat.

### 16. PRESET PROGRAM KEYS

- Provides memory storage and operation of up to eight operator set cooking programs for specific products (A thru H).

### 17. LOCK KEY

- “I” enables and disengages control locking function indicated by the lock indicator light (ITEM 6).

### 18. CANCEL KEY

- Used to erase a program from memory storage.

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## AUDIBLE SIGNALS

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The audible signal or *OVEN BEEP* is used to indicate a **YES** or **NO** response to operator input. These signals also indicate mode changes and error conditions.

*One brief beep* indicates a **YES** (enabled) response to the information entered into the control.

*Two brief beeps* indicate a **NO** (disabled) response to the information entered into the control.

*A beep that lasts for one second* indicates an oven mode transition. EXAMPLE: Preheat to Ready-Start.

*Three brief beeps* indicate the oven is in the **READY MODE** for product loading and start-up.

*Four brief beeps* indicate an existing fault condition. Refer to Trouble Shooting in the Operation & Care Manual.

Beeper volume can be changed. With the control in the **OFF MODE**, **PRESS AND HOLD** the Down ▼ Arrow key. After 4 seconds, the display will indicate one of the four volume levels consisting of “0” for volume **OFF** to setting number “3” which is the highest volume available. Release the Down ▼ Arrow key after each change and repeat the process to select the next volume level.

## OPERATING FEATURES



To turn the oven control panel ON and OFF: *Press and hold* the ON/OFF Key for three seconds. The oven will beep once. The ON/OFF indicator light will illuminate for oven ON condition and will go out for an OFF condition.



**To Stop an Operation:**  
**PRESS AND HOLD** the Start Key for several seconds until the control beeps to indicate the operation has been cancelled. The oven will remain in a POWER-ON state.



**Arrow Keys:**  
**COOK, HOLD and PROBE TEMPERATURE** set points can be adjusted by 1° by pressing the Arrow Keys. To change a set point more rapidly, *press and hold* the Arrow Key along with the key for the oven mode function being changed and the temperature will change in steps of 10°F or 5°C.

The **TIME** setting is adjusted in increments of one minute by pressing the Arrow Keys. To make a more rapid adjustment, *press and hold* the Time Key and Arrow Key together to change the time in steps of ten minutes.

### Probe Usage:



When the probe is left in the probe bracket, the LED temperature display will indicate the ambient air temperature inside the oven. To use the probe for cooking, remove the metal probe from the bracket and wipe the full probe length with a disposable alcohol pad to clean and sanitize before inserting in a product.

Only the tip of the probe senses the internal product temperature, therefore, it is important the tip of the probe is properly placed in the product for internal temperature accuracy. Push the probe tip halfway into the product, positioning the tip at the center of the food mass. When inserting the probe into solid foods such as a meat roast or poultry, push the probe in from a straight downward position or in from the side to the center position. If placing the probe into a semi-liquid or liquid product, the probe cable must be secured to keep the probe positioned properly. Do not let the probe tip touch the edges, bottom, or side of a container. Tape the probe cable to the lip or edge of the container.

### Display High/ Low Probe Temperatures:

To observe the recorded maximum or minimum probe temperature during a cooking program, press the following keys:

Highest Temperature: Press Probe key and Up ▲ Arrow key at same time.

Lowest Temperature: Press Probe key and Down ▼ Arrow key at same time.

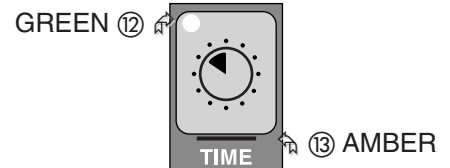
### Halo Heat Indicator:

When the oven is preheating, the Halo Heat indicator light ⑮ will remain illuminated until it reaches the set cook temperature. Once the temperature has stabilized, this indicator will illuminate periodically as the oven calls for heat.

### Green and Amber Indicators:

Each program key includes a green light ⑫ which indicates a requirement for additional programming by the operator or the current operational state of the oven.

The COOK, TIME, PROBE, and HOLD keys include an amber indicator light ⑬ to identify the information being displayed.

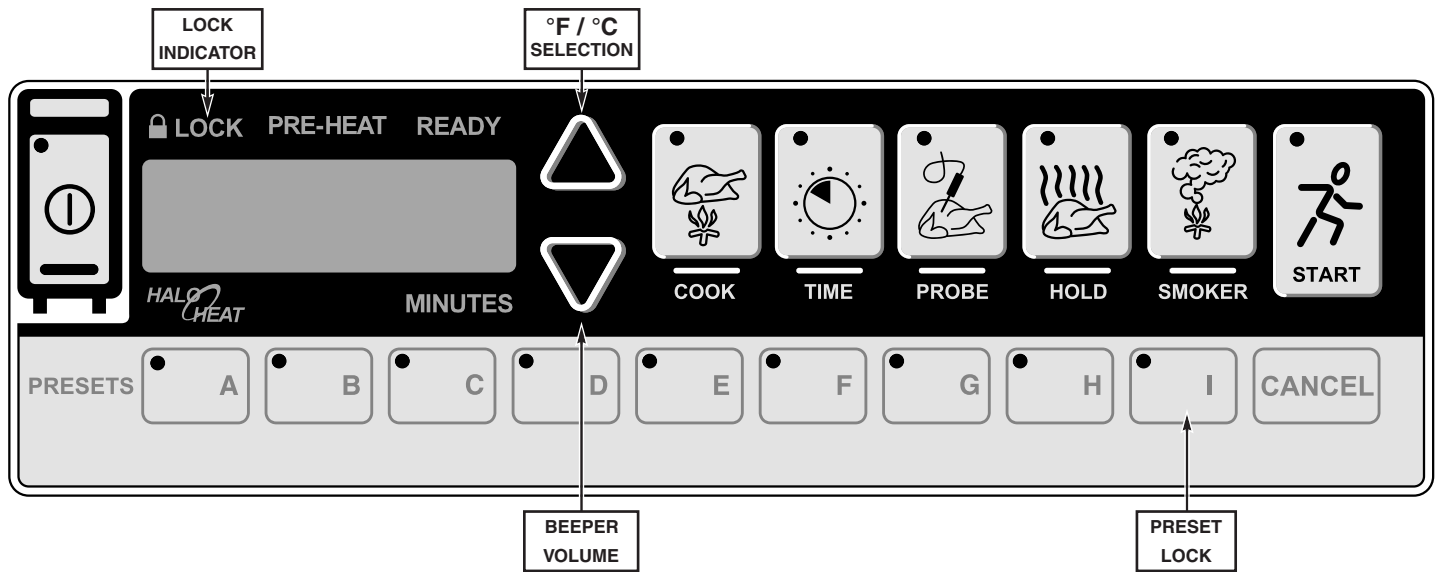


### Power Fail Detect:

If the power were to fail for any reason while heating, the control memory will retain the programmed operating conditions. When power is restored, the control will resume operating from the point it was interrupted and the ON/OFF indicator light will flash, indicating that such an event did occur. The operator can turn off the flashing light by pressing the ON/OFF key.

*If such an event occurs, it is strongly recommended that steps are taken to ensure the food is kept safe for consumption in accordance with local health (hygiene) regulations.*

## CONTROL IDENTIFICATION & FUNCTION



### Beeper Volume Selection

With the control in the *OFF mode*, *press and hold* the Down ▼ Arrow key. After 4 seconds, the display will indicate one of the four volume levels consisting of "0" for volume **OFF** to setting number "3" which is the highest volume available. Release the Down ▼ Arrow key after each change and repeat the process to select the next volume level.



### Fahrenheit or Celsius Selection

With the control in the *OFF mode*, *press and hold* the Up ▲ Arrow key. After 4 seconds, "°F" or "°C" will show in the display. Release the arrow key.

*Press and hold* the Up ▲ Arrow key again to change to the opposite display setting.

### Preset Keys Lock and Unlock

Preset Keys A through H can be locked in order to prevent storing a new program, altering an existing program or erasing a current program. To lock the preset keys, *press and hold* the "I" key for four seconds. The oven will beep. Release the "I" key. The green indicator on the "I" key will illuminate. Oven Preset Keys A through H are now locked.

**Note:** Only the oven Preset keys A through H are affected by this lock-out which will allow the oven to be used in an unprogrammed Cook, Probe, or Hold mode.

To unlock the Preset keys, *press and hold* the Cancel Key along with the "I" key for four seconds. The oven control will beep. Release all keys. The green indicator on the "I" key will extinguish to indicate the oven preset keys are no longer locked.

### Control Panel Lock and Unlock

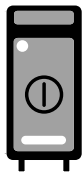
The control panel can be locked at any time in order to prevent inadvertent or accidental setting changes. To lock the control panel, *press and hold* the Up ▲ Arrow key and then press the ON/OFF key. The oven will produce a brief beep and the panel lock indicator (Ⓢ) will illuminate. Release all keys. The oven control panel is now locked.

**NOTE:** The control panel is now fully locked with the exception of the ON/OFF key and Arrow keys. When the control panel is locked, the oven control cannot be turned to the *OFF* position.

To unlock the control panel, *press and hold* the Down ▼ Arrow key followed by pressing the ON/OFF Key. The oven control will produce two brief beeps and the panel lock indicator will extinguish. Release all keys. The panel is now unlocked and ready for normal use.

## CONTROL OPERATION

### COOK BY PROBE:



#### PRESS AND RELEASE ON/OFF KEY.

- The green indicator light on the ON/OFF key will illuminate.
- The oven will beep for one second and will begin operating in the hold mode.
- The amber hold indicator will illuminate.
- The previously set hold temperature will be displayed.



#### PRESS COOK KEY TO PREHEAT

- The green indicator light on the COOK Key will illuminate.
- Last set cooking temperature will be displayed.
  - ➔ To change the cook temperature, press the Up ▲ or Down ▼ Arrow key.
- The green indicator light on the Time Key and on the Probe Key alternately flash.



#### PRESS PROBE KEY

- The green indicator light on the PROBE Key will illuminate.
- Last set internal product temperature is displayed.
  - ➔ To change the internal product temperature, press the Up ▲ or Down ▼ Arrow key.
- The green indicator light on the Probe Key will illuminate.
- Halo Heat and Pre-Heat indicator will illuminate.
  - ➔ The oven is automatically programmed to preheat to the cook temperature.
- The oven will beep when preheated and the preheat indicator light will go out.
- Both the Ready and Start indicator lights will flash.
  - ➔ The set cook temperature will be maintained by the oven and will appear in the display while in the ready/start mode.



#### PRESS HOLD KEY

- ➔ To change the hold temperature, press the Up ▲ or Down ▼ Arrow key.

**NOTE:** If the oven is being used for hot food holding only, adjust the set holding temperature. **Do not** press the COOK, TIME, or PROBE keys.

**LOAD THE FOOD INSIDE OVEN. REMOVE PROBE FROM ITS BRACKET, WIPE THE PROBE TIP WITH A DISPOSABLE ALCOHOL PAD AND INSERT PROBE PROPERLY INTO THE PRODUCT. CLOSE THE OVEN DOOR.**

**NOTE:** The oven will beep 3 times every 25 seconds until the oven is loaded and the Start Key pressed.

#### **BEFORE PRESSING THE START KEY:**

To prevent a false probe temperature reading, wait for 60 seconds after inserting the probe into the product to allow the preheated oven probe temperature to decrease to the internal temperature of product.



#### **AFTER 60 SECONDS**

#### **PRESS AND RELEASE START KEY.**

- The oven will beep.
- The green indicators for power, cook, probe, and start will illuminate.
- The display will alternate between showing the set cook temperature and the elapsed time.

#### **COOK**

- The oven will beep when the set probe temperature has been reached.
- The green indicator for cook will remain illuminated.
- The display will alternate between showing the set hold temperature and the amount of time the product has remained in the holding mode.

#### **HOLD**

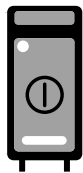
- The Ready indicator light will illuminate after 2 hours in the hold mode.

**NOTE:** The ready indicator does not necessarily indicate a product-ready state. For best results, the product must remain in the oven at the set holding temperature for the minimum number of hours indicated in the individual cooking instructions.

- The oven will remain operating in the hold mode until the control ON/OFF Key is pressed.

# CONTROL OPERATION

## COOK BY TIME:



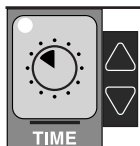
### PRESS AND RELEASE ON/OFF KEY.

- The green indicator light on the ON/OFF key will illuminate.
- The oven will beep for one second and will begin operating in the hold mode.
- The amber hold indicator will illuminate.
- The previously set hold temperature will be displayed.



### PRESS COOK KEY TO PREHEAT

- The green indicator light on the COOK Key will illuminate.
- Last set cooking temperature will be displayed.
  - ➔ To change the cook temperature, press the Up ▲ or Down ▼ Arrow key.
- The green indicator light on the Time Key and on the Probe Key alternately flash.



### PRESS TIME KEY

- The green indicator light on the TIME Key will illuminate.
- Last set time is displayed.
  - ➔ To change the cook time, press the Up ▲ or Down ▼ Arrow Key.
- The green indicator light on the Time Key will illuminate.
- Halo Heat and Pre-Heat indicator will illuminate.
  - ➔ The oven is automatically programmed to preheat to the cook temperature.
- The oven will beep when preheated and the preheat indicator light will go out.
- Both the Ready and Start indicator lights will flash.
  - ➔ The set cook temperature will be maintained by the oven and will appear in the display while in the ready/start mode.



### PRESS HOLD KEY

- ➔ To change the hold temperature, press the Up ▲ or Down ▼ Arrow key.

**NOTE:** If the oven is being used for hot food holding only, adjust the set holding temperature. **Do not** press the COOK, TIME, or PROBE keys.

## Load the food inside oven and close the oven door.

**NOTE:** The oven will beep 3 times every 25 seconds until the oven is loaded and the Start Key pressed.



### PRESS AND RELEASE START KEY.

- The oven will beep.
- The green indicators for power, cook, time, and start will illuminate.
- The display will alternate between showing the set cook temperature and the remaining time.

## COOK

- The oven will beep at the end of the timed cooking cycle.
- The green indicator for cook will remain illuminated.
- The display will alternate between showing the set hold temperature and the amount of time the product has remained in the holding mode.

## HOLD

- The Ready indicator light will illuminate after 2 hours in the hold mode.

**NOTE:** The ready indicator does not necessarily indicate a product-ready state. For best results, the product must remain in the oven at the set holding temperature for the minimum number of hours indicated in the individual cooking instructions.

- The oven will remain operating in the hold mode until the control **ON/OFF** key is pressed.

### HELPFUL HINT



To avoid prolonged preheat times between loads, leave the oven in the hold mode.

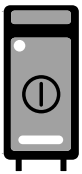
## PROGRAMMING:

### PRESET MENU KEYS

Alto-Shaam Cook and Hold ovens allow the operator to set up to eight cooking programs. Each cooking program can be preset in any program mode to cook by time or internal product temperature. Cooking programs are recalled and stored using the Preset Keys labeled "A through H." These keys, along with the key labeled "I" share additional functions described in the "User Options" section of this guide.

### TO PROGRAM A COOKING PROCEDURE

Select the product to be programmed and begin with the oven control power OFF.



#### PRESS AND RELEASE ON/OFF KEY

- The oven will beep for one second and power to the unit will be indicated by an illuminated green indicator light located in the upper left corner of the **ON/OFF** key.
- The oven will begin operating in the hold mode.
- The amber hold indicator will be illuminated and the last set hold temperature will be displayed.



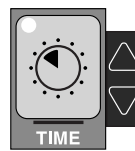
#### PRESS COOK KEY TO PREHEAT

- The green indicator light on the COOK Key will illuminate.
- Last set cooking temperature will be displayed.
  - ➔ To change the cook temperature, press the Up ▲ or Down ▼ Arrow key.



#### TO COOK BY PROBE: PRESS PROBE KEY

- Last set internal product temperature is displayed.
  - ➔ To change the internal product temperature, press the Up ▲ or Down ▼ Arrow key.



#### TO COOK BY TIME: PRESS TIME KEY

- Last set time is displayed.
  - ➔ To change the cook time, press the Up ▲ or Down ▼ Arrow Key.



#### PRESS HOLD KEY

- ➔ To change the hold temperature, press the Up ▲ or Down ▼ Arrow key.



## PROGRAMMING:

### THE OVEN PREHEAT INDICATOR WILL ILLUMINATE.

The oven is now in the preheat mode and is automatically programmed to preheat to the cook temperature.

Select a letter code for the product programmed by the previous steps.

### PRESS AND HOLD THE SELECTED PRESET KEY UNTIL YOU HEAR A BRIEF, FOUR SECOND BEEP.



- The letter key program indicator light will illuminate.
- The product programmed is now stored in memory for the specific letter key pressed.
- Additional programs can be stored in the remaining Preset Keys if not previously programmed.

**NOTE:** The last Preset Key used will be the oven cooking run sequence for the next product to be programmed. Settings can be manually changed for the next product and an alternate pre-programmed letter key can be selected.

### **IMPORTANT:**

After programming a specific product into memory in a programmable preset key, it is very important to make a permanent written record of the product and the program letter assigned. Menu card (PE-23384) is provided for this purpose.

### ERASING A COOKING PROGRAM:



To erase a program no longer used, or to revise a previously programmed Preset Key, the oven must be in either the power-up hold mode or in the preheat mode. The oven cannot be running a Preset Menu program at the time of cancellation or revision.

When the oven is in the power-up hold mode or in the preheat mode, press and hold both the Cancel Key and the appropriate letter Preset Key to be erased. The oven will beep in approximately four seconds and the program's indicator light will go out to indicate the program has been erased.

## PROGRAMMING:

### COOKING WITH PRESET MENU KEYS:



#### PRESS AND RELEASE ON/OFF KEY.

- The green indicator light on the **ON/OFF** key will illuminate.
- The oven will beep for one second and will begin operating in the hold mode.
- The amber hold indicator will illuminate.
- The previously set hold temperature will be displayed.
- A green indicator on each *programmed* Preset Key will illuminate.

### PRESS PROGRAMMED PRESET KEY DESIRED (A THROUGH H)



- Halo Heat indicator and Pre-Heat indicator will illuminate.
- The oven will automatically preheat to the programmed cook temperature.
- The oven will beep when preheated and the preheat indicator will go out.
- Both the Ready and Start indicator lights will flash.
- The set cook temperature will be maintained by the oven and appear in the display while in the ready/start mode.

### LOAD THE FOOD INSIDE OVEN. IF COOKING BY PROBE, REMOVE PROBE FROM ITS BRACKET, WIPE THE PROBE TIP WITH A DISPOSABLE ALCOHOL PAD AND INSERT PROBE PROPERLY INTO PRODUCT. CLOSE THE OVEN DOOR.

**NOTE:** The oven will beep 3 times every 25 seconds until the oven is loaded and the Start key pressed.



#### PRESS AND RELEASE START KEY.

- The oven will beep.
- The green indicators for power, cook, probe or time, and start will illuminate.
  - ➔ If programmed to cook by time, the display will alternate between showing the set cook temperature and the time remaining.
  - ➔ If programmed to cook by probe, the display will alternate between showing the set cook temperature and the elapsed time.

### COOK

- The oven will beep when the set probe temperature has been reached or set time has elapsed.
- The green indicator for cook will remain illuminated.
- The display will alternate between showing the set hold temperature and the amount of time the product has remained in the holding mode.

### HOLD

- The Ready indicator light will illuminate after 2 hours in the hold mode.

**NOTE:** The ready indicator does not necessarily indicate a product-ready state. For best results, the product must remain in the oven at the set holding temperature for the minimum number of hours indicated in the individual cooking instructions.

- The oven will remain operating in the hold mode until the control **ON/OFF** Key is pressed.

## GENERAL COOKING GUIDELINES:

### 1. PREPARE OVEN FOR COOKING

- A. Insert and adjust the required number of shelves inside the cooking compartment. Place the curved edge of the shelf toward the back of the oven.
- B. Adjust the inside door vents as indicated in the individual cooking procedure selected.
- C. Insert drip pan directly on the bottom surface of the oven compartment.

### 2. PREHEAT OVEN

- A. Refer to control operation to cook by probe, time, or preset program menu keys.

### 3. PREPARE PRODUCT FOR COOKING

- A. Refer to individual cooking instructions.

### 4. LOAD PRODUCT ON SHELVES

- A. Refer to individual cooking instructions. **DO NOT** overload the oven.
- B. Most meat products are cooked directly on wire shelves. For many products, the use of pans is not recommended.

### 5. CLOSE DOOR

- A. Keep door closed during the cooking cycle.

### 6. OVERNIGHT COOK AND HOLD

- A. For maximum meat tenderizing and to reduce labor during peak preparation hours, overnight cook and hold is highly recommended for many products. Refer to individual cooking instructions.

### 7. DETERMINING IF PRODUCT IS COOKED

- A. Before opening the oven door, leave the product in the "HOLD" cycle for a minimum of one hour. This time period will allow the oven temperature to decrease from the "COOK" setting to the selected "HOLD" temperature. During this one hour period, the product will continue to cook.

### 8. REHEATING

- A. Any over production must be removed from the oven, wrapped, rapidly chilled, and refrigerated.
- B. Product can be removed from refrigerator, returned to the oven, and reheated the next day.
- C. Products must be reheated at a temperature range of 250° to 275°F (121° to 135°C). Refer to individual cooking instructions for the correct thermostat setting for the product being reheated.

- D. Length of time necessary to reheat a product depends on the type of product and the quantity to be reheated. Time should be based on internal product temperature. Use a pocket thermometer or the oven probe to determine the internal product temperature of the reheated product.

**United States food code requirements indicate cooked foods that have been cooled, followed by reheating for hot food holding, must be reheated to 165°F (74°C). The temperature of 165°F (74°C) must be maintained for a period of 15 seconds.**

**NOTE:** Always follow federal and local health (hygiene) codes for the time and internal temperature required for reheating products.

In the United States, FDA food code requires products such as red meat to remain in "HOLD" for a specified time period. This holding time requirement is based on the internal product temperature desired for the finished product and includes the one hour time period while the oven decreases from the cooking temperature to the holding temperature and the product continues to cook.

INTERNAL PRODUCT TEMPERATURE	TIME* IN HOLD CYCLE REQUIRED BY FOOD CODE
130°F (54°C)	1 HOUR, 52 MINUTES
131°F (55°C)	1 HOUR, 29 MINUTES
133°F (56°C)	56 MINUTES
135°F (57°C)	36 MINUTES
136°F (58°C)	28 MINUTES
138°F (59°C)	18 MINUTES
140°F (60°C)	12 MINUTES
142°F (61°C)	8 MINUTES
144°F (62°C)	5 MINUTES
145°F (63°C)	4 MINUTES
147°F (64°C)	2 MINUTES, 14 SECONDS
149°F (65°C)	1 MINUTES, 25 SECONDS
151°F (66°C)	54 SECONDS
153°F (67°C)	34 SECONDS
155°F (68°C)	22 SECONDS
157°F (69°C)	14 SECONDS
158°F (70°C)	0 SECONDS
*HOLDING TIME MAY INCLUDE POST-OVEN HEAT RISE	

## CHEF OPERATING TIPS

1. For cooking specific products, refer to individual cook and hold instructions.
2. When cooking at 250°F (121°C), it takes approximately one hour for the cooking temperature to decrease to the selected holding temperature. During this one hour time period, the product will continue to cook.
3. The cooking times in this guide are based on meat taken directly from a refrigerated temperature of 38° to 40°F (3.3° to 4.4°C), and placed in a preheated oven. Adjustments must be made for cooking products at other than refrigerated temperatures.
4. It is recommended the oven door remain closed during the cooking cycle. Opening the door will only increase the length of time necessary to cook the product.
5. Puncturing an item with any sharp instrument may introduce bacteria inside the product. Avoid using a fork to handle products, and always use standard sanitary methods when handling any food item.
6. Use a metal-stemmed thermometer to check the internal temperature of a product. Be certain to sanitize the thermometer before each use.
7. Aged meat will cook faster, shrink more, and cannot be held as long as fresh meat. Because of the tenderizing capabilities of the oven, aged meat or tenderizing agents such as M.S.G. are not necessary, and are not recommended.
8. When cooking full loads, never cook below the first shelf spacing from the bottom of the oven compartment.

9. Fully clean the oven interior, drip pan, shelves, and side racks on a daily basis.



10. Since there is no air movement inside the Halo Heat® low temperature cooking and holding oven, condensation will form on the inside of the door during operation and may leak out of the oven door vents. This is a normal operating condition; however, any condensation spilling on the floor should be periodically wiped as a safety precaution. There is an External Drip Tray included as standard with most ovens.
11. Drip pan overflow is a condition caused by cooking some cuts of beef to an internal temperature in excess of 130°F (54°C). The External Drip Tray will help alleviate some of this overflow problem. There is also an extra large drip pan available as an option for the 1000-TH series ovens.
12. Overflow may also be caused by overloading the oven compartment. **DO NOT OVERLOAD THE OVEN.** Follow the recommended load capacities listed in each individual procedure.
13. For best results, many products should be cooked on an overnight cook-and-hold basis. Consult individual procedures for this recommendation.



### NEED SOME HELP?

The Alto-Shaam staff includes corporate executive chefs who welcome questions. You are invited to contact anyone on our staff by phone (800.558.8744) or e-mail through the Contact Us section of our web site ([www.alto-shaam.com](http://www.alto-shaam.com)) for help with any cook and hold procedure.

## CLEANING AND PREVENTIVE MAINTENANCE

### PROTECTING STAINLESS STEEL SURFACES



It is important to guard against corrosion in the care of stainless steel surfaces. Harsh, corrosive, or inappropriate chemicals can completely destroy the

protective surface layer of stainless steel. Abrasive pads, steel wool, or metal implements will abrade surfaces causing damage to this protective coating and will eventually result in areas of corrosion. Even water, particularly hard water that contains high to moderate concentrations of chloride, will cause oxidation and pitting that result in rust and corrosion. In addition, many acidic foods spilled and left to remain on metal surfaces are contributing factors that will corrode surfaces.

Proper cleaning agents, materials, and methods are vital to maintaining the appearance and life of this appliance. Spilled foods should be removed and the area wiped as soon as possible but at the very least, a minimum of once a day. Always thoroughly rinse surfaces after using a cleaning agent and wipe standing water as quickly as possible after rinsing.

### CLEANING AGENTS

Use non-abrasive cleaning products designed for use on stainless steel surfaces. Cleaning agents must be chloride-free compounds and must not contain quaternary salts. Never use hydrochloric acid (muriatic acid) on stainless steel surfaces. Always use the proper cleaning agent at the manufacturer's recommended strength. Contact your local cleaning supplier for product recommendations.

### CLEANING MATERIALS

The cleaning function can usually be accomplished with the proper cleaning agent and a soft, clean cloth. When more aggressive methods must be employed, use a non-abrasive scouring pad on difficult areas and make certain to scrub with the visible grain of surface metal to avoid surface scratches. Never use wire brushes, metal scouring pads, or scrapers to remove food residue.

 <b>CAUTION</b>	
 NO SCRAPERS	<b>TO PROTECT STAINLESS STEEL SURFACES, COMPLETELY AVOID THE USE OF ABRASIVE CLEANING COMPOUNDS, CHLORIDE BASED CLEANERS, OR CLEANERS CONTAINING QUATERNARY SALTS. NEVER USE HYDROCHLORIC ACID (MURIATIC ACID) ON STAINLESS STEEL. NEVER USE WIRE BRUSHES, METAL SCOURING PADS OR SCRAPERS.</b>
 NO WIRE BRUSHES	
 NO STEEL PADS	


## CLEANING & MAINTENANCE



The cleanliness and appearance of this equipment will contribute considerably to operating efficiency and savory, appetizing food. There is an important relationship between cleanliness and food flavor and aroma. Good equipment that is kept clean works better and lasts longer.

Under normal circumstances, this oven should provide you with long and trouble-free service. There is no preventative maintenance required, however, the following Equipment Care Guide will maximize the potential life and trouble-free operation of this oven.



### 1. CLEAN THE OVEN DAILY

	
<b>DANGER</b>	
	<b>DISCONNECT UNIT FROM POWER SOURCE BEFORE CLEANING OR SERVICING.</b>

Disconnect the oven from the power source. Remove all detachable items such as wire shelves, side racks, and drip pans. Clean these items separately. Clean the interior metal surfaces of the oven with a damp, clean cloth and any good commercial detergent or grease solvent at the recommended strength. Use a plastic scouring pad or oven cleaner for difficult areas. Rinse carefully to remove all residue and wipe dry. Clean any glass with a window cleaner.

**NOTE:** Avoid the use of abrasive cleaning compounds, chloride based cleaners, or cleaners containing quaternary salts. Never use hydrochloric acid (muriatic acid) on stainless steel. Always follow appropriate state or local health (hygiene) regulations regarding all applicable cleaning and sanitation requirements for equipment.



<b>DANGER</b>	
	<b>AT NO TIME SHOULD THE INTERIOR OR EXTERIOR BE STEAM CLEANED, HOSED DOWN, OR FLOODED WITH WATER OR LIQUID SOLUTION OF ANY KIND. DO NOT USE WATER JET TO CLEAN.</b>
	<b>SEVERE DAMAGE OR ELECTRICAL HAZARD COULD RESULT.</b>
	<b>WARRANTY BECOMES VOID IF APPLIANCE IS FLOODED</b>

### 2. CLEAN THE EXTERIOR OF THE CABINET

To help maintain the protective film coating on polished stainless steel, clean the exterior of the cabinet with a cleaner recommended for stainless steel surfaces. Spray the cleaning agent on a clean cloth and wipe with the grain of the stainless steel.

### 3. CHECK OVERALL CONDITION OF THE OVEN ONCE A MONTH.

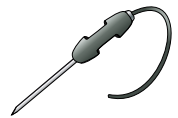
Check the oven once a month for physical damage and loose screws. Correct any problems before they begin to interfere with the operation of the oven.

### 4. CHECK THE COOLING FAN IN THE OVEN CONTROL AREA.

While the oven is warm, check that the cooling fan in the oven control area is functioning. The fan is located at the back of the oven, toward the top.

### 5. CLEAN THE PROBES DAILY

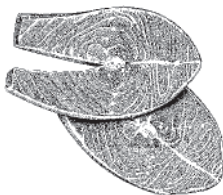
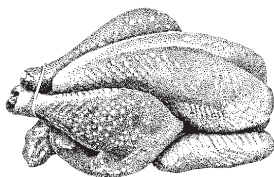
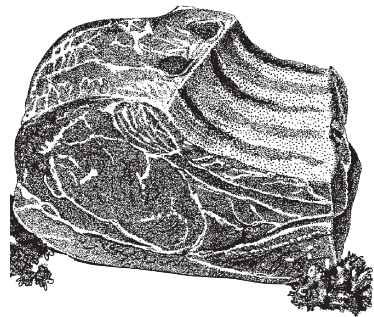
Remove all food soil from probes. Wipe entire probe and cable assembly with warm detergent solution and a clean cloth. Remove detergent by wiping each probe and cable with clean rinse water and a cloth. Wipe probes and probe brackets with disposable alcohol pad or sanitizing solution recommended for food contact surfaces. Allow probe and cable to air dry in probe holding bracket.



### 6. CLEAN THE DOOR VENTS

Door vents need to be inspected and cleaned as required.

# COOKING PROCEDURE GUIDELINE INDEX



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**NOTE:** ALL CAPACITIES SHOWN IN THIS MANUAL ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.





# ELECTRONIC OVEN COOKING GUIDELINES


## BEEF BRISKET

### PRODUCT SPECIFICATIONS and PREPARATION

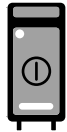
Beef Brisket, Fresh: 9 to 13 lb (4 to 6 kg)

Season brisket and wrap individually in clear plastic wrap for cooking. Place wrapped brisket directly on wire shelves.

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	1	3	2	3	3
ITEMS PER SHELF	1 roast	1 roast	3 to 4 roasts	2 to 3 roasts	2 to 3 roasts
APPROXIMATE MAXIMUM CAPACITY	1 roast	3 roasts up to 40 lb (18 kg)	6 to 8 roasts up to 100 lb (45 kg)	6 to 9 roasts up to 100 lb (45 kg)	6 to 9 roasts up to 100 lb (45 kg)
PANS	none	none	none	none	none

 <b>OVERNIGHT COOK &amp; HOLD:</b> <b>HIGHLY RECOMMENDED</b>	<b>DOOR VENTS:</b> <b>ONE-HALF-OPEN</b>	<b>FINAL INTERNAL TEMPERATURE AFTER OVERRIDE:</b> <b>165°F (73°C)</b>
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### TO COOK BY PROBE



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250°F (121°C).

**OVERRIDE ALLOWANCE: 6°F (3,3°C)**



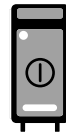
- Press the PROBE key.
- Press the up and down arrows to set the probe temperature to 160°F (71°C).
- Insert probe in the product.



**CLOSE THE OVEN DOOR.**  
**WAIT FOR THE AUDIBLE SIGNAL** **PRESS**  
**TO INDICATE OVEN HAS PREHEATED.**



### TO COOK BY TIME



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250°F (121°C).



- Press the TIME key.
- Press the up and down arrows to set the time at 20 minutes per pound for the first roast (44 minutes per kilogram) *plus* add 30 minutes for each additional roast.



**CLOSE THE OVEN DOOR.**  
**WAIT FOR THE AUDIBLE SIGNAL** **PRESS**  
**TO INDICATE OVEN HAS PREHEATED.**



### MINIMUM HOLDING TIME REQUIRED

6 Hours

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

### MAXIMUM HOLDING TIME

24 Hours

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC OVEN COOKING GUIDELINES

## BEEF STRIPLLOIN

### PRODUCT SPECIFICATIONS and PREPARATION

Loin, Strip Loin, Short-Cut, Boneless: 8 to 12 lb (4 to 5 kg)

Season as desired. Place roasts directly on the wire shelves with fat side down. Place larger roasts toward the top of the oven compartment.

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	2	2	2	3	3
ITEMS PER SHELF	1 roast	2 roasts	4 roasts	3 roasts	3 roasts
APPROXIMATE MAXIMUM CAPACITY	2 roasts up to 24 lb (11 kg)	4 roasts up to 40 lb (18 kg)	8 roasts up to 100 lb (45 kg)	9 roasts up to 100 lb (45 kg)	9 roasts up to 100 lb (45 kg)
PANS	none	none	none	none	none

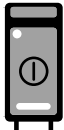


**OVERNIGHT COOK & HOLD:**  
OPTIONAL

**DOOR VENTS:**  
ONE-HALF OPEN

**FINAL INTERNAL TEMPERATURE AFTER OVERRIDE:**  
RARE: 130°F (54°C)

### TO COOK BY PROBE



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 140°F (60°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250°F (121°C).

**OVERRIDE ALLOWANCE: 30-40°F (17-22°C)**  
Depending on size



- Press the PROBE key.
- Press the up and down arrows to set the probe temperature to 90°F (32°C).
- Insert the product probe.



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
TO INDICATE OVEN HAS PREHEATED.



### TO COOK BY TIME



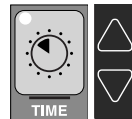
- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 140°F (60°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250°F (121°C).



- Press the TIME key.
- **8 to 10 lb ROASTS (4 to 4,5 kg):** 8 minutes per pound for the first roast (18 minutes per kilogram) *plus* add 8 minutes for each additional roast.
- **12 lb ROASTS (5 kg):** 10 minutes per pound for the first roast (22 minutes per kilogram) *plus* add 8 minutes for each additional roast.



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
TO INDICATE OVEN HAS PREHEATED.



### MINIMUM HOLDING TIME REQUIRED

4 Hours

### MAXIMUM HOLDING TIME

12 Hours

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC OVEN COOKING GUIDELINES

## BEEF SHORT RIBS


### PRODUCT SPECIFICATIONS and PREPARATION

Short Ribs: 2 to 3 lb (1 to 1,3 kg), 10-12 oz. portions

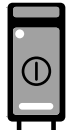
Season as desired. Place ribs side-by-side in pans.

For an overnight cook and hold, cover pans loosely with clear plastic wrap to retain additional product moisture.

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	3	3	3	none	none
ITEMS PER SHELF	1 full-size pan	1 half-size sheet pan	1 full-size sheet pan	1 full-size sheet pan	1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	3 full-size pans	3 half-size sheet pans	3 full-size sheet pans	4 full-size sheet pans	4 full-size sheet pans
PANS	12" x 20" x 2-1/2" (GN 1/1: 530 x 325 x 65mm)	18" x 13" x 1" ON SHELVES (GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" ON SHELVES (GN 2/1: 530 x 650 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1: 530 x 325 x 20mm) (ON WIRE SHELVES)	18" x 26" x 1" (GN 1/1: 530 x 325 x 20mm) (ON WIRE SHELVES)

 <b>OVERNIGHT COOK &amp; HOLD:</b> <b>MUST Do Overnight</b>	<b>DOOR VENTS:</b> <b>One-Half Open</b>	<b>FINAL INTERNAL TEMPERATURE AFTER OVERRIDE:</b> <b>170° TO 190°F (77° TO 88°C)</b>
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### TO COOK BY PROBE



#### COOKING BY PRODUCT PROBE

**TEMPERATURE IS NOT RECOMMENDED FOR THIS ITEM.**



#### VERRIDE ALLOWANCE:



CLOSE THE OVEN DOOR.  
 WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
 TO INDICATE OVEN HAS PREHEATED.



#### MINIMUM HOLDING TIME REQUIRED

6 Hours

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

### TO COOK BY TIME



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250°F (121°C).



- Press the TIME key.
- 3 hours for the first pan **plus** add 30 minutes for each additional pan.  
 e.g. 3 pans = 4 hours



CLOSE THE OVEN DOOR.  
 WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
 TO INDICATE OVEN HAS PREHEATED.



#### MAXIMUM HOLDING TIME

18 Hours

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC OVEN COOKING GUIDELINES


## CORNERED BEEF

### PRODUCT SPECIFICATIONS and PREPARATION

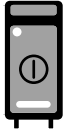
Corned Beef: 9 to 12 lb (4 to 5 kg)

Leave the corned beef in the original plastic bag and place the corned beef bag directly on the wire shelf.

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	2	2	2	3	3
ITEMS PER SHELF	1	2 roasts	3 to 4 roasts	2 to 3 roasts	2 to 3 roasts
APPROXIMATE MAXIMUM CAPACITY	2 roasts up to 24 lb (11 kg)	4 roasts up to 40 lb (18 kg)	6 to 8 roasts up to 100 lb (45 kg)	6 to 9 roasts up to 100 lb (45 kg)	6 to 9 roasts up to 100 lb (45 kg)
PANS	none	none	none	none	none

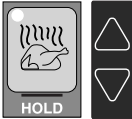
 <b>OVERNIGHT COOK &amp; HOLD:</b> <b>MUST DO OVERNIGHT</b>	<b>DOOR VENTS:</b> <b>ONE-HALF OPEN</b>	<b>FINAL INTERNAL TEMPERATURE AFTER OVERRIDE:</b> <b>175°F (79°C)</b>
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### TO COOK BY PROBE



#### COOKING BY PRODUCT PROBE

**TEMPERATURE IS NOT RECOMMENDED FOR THIS ITEM.**



#### VERRIDE ALLOWANCE:



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL TO INDICATE OVEN HAS PREHEATED. **PRESS**



### TO COOK BY TIME



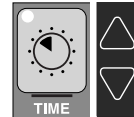
- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250°F (121°C).



- Press the TIME key.
- 20 minutes per pound for the first corned beef (44 minutes per kilogram)  
*plus*  
add 30 minutes for each additional corned beef.



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL TO INDICATE OVEN HAS PREHEATED. **PRESS**



### MINIMUM HOLDING TIME REQUIRED

6 or More Hours

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

### MAXIMUM HOLDING TIME

24 Hours

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC OVEN COOKING GUIDELINES

## HAMBURGERS

### PRODUCT SPECIFICATIONS and PREPARATION


Ground Beef (fresh, not frozen): 5 oz (142 grams) per patty (minimum)

Ground Beef, frozen: 5 oz (142 grams) per patty (MINIMUM)

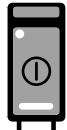
Place hamburger patties side-by-side directly on sheet pans.

ADDITIONAL INFORMATION: Cooking time depends on the desired degree of doneness. Check internal product temperature before removing the product from the oven. Always follow local health (hygiene) regulations for all internal temperature requirements.

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	3	5	5	none	none
ITEMS PER SHELF	1 half-size sheet pan	1 half-size sheet pan	1 full-size sheet pan	1 full-size sheet pan	1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	3 half-size sheet pans	5 half-size sheet pans	5 full-size sheet pans	8 full-size sheet pans	8 full-size sheet pans
PANS	18" x 13" x 1" (GN 1/1 x 20mm deep) (NO SHELVES REQUIRED)	18" x 13" x 1" ON SHELVES (GN 1/1 x 20mm deep) (NO SHELVES REQUIRED)	18" x 26" x 1" ON SHELVES (GN 2/1 x 20mm deep) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1 x 20mm deep) (ON WIRE SHELVES)	18" x 26" x 1" (GN 1/1 x 20mm deep) (ON WIRE SHELVES)

	<b>OVERNIGHT COOK &amp; HOLD:</b>	<b>DOOR VENTS:</b>	<b>FINAL INTERNAL TEMPERATURE AFTER OVERRIDE:</b>
	Not Recommended	ONE-HALF OPEN	165°F (74°C)

### TO COOK BY PROBE



#### COOKING BY PRODUCT PROBE



**TEMPERATURE IS NOT RECOMMENDED FOR THIS ITEM.**



#### VERRIDE ALLOWANCE:



CLOSE THE OVEN DOOR.  
WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
TO INDICATE OVEN HAS PREHEATED.



### TO COOK BY TIME



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 150°F (66°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250° to 275°F (121° to 135°C).



- Press the TIME key.
- \* Fresh, not frozen: Approximately 1 hour.  
Frozen: 2-3 hours.



CLOSE THE OVEN DOOR.  
WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
TO INDICATE OVEN HAS PREHEATED.



### MINIMUM HOLDING TIME REQUIRED

none

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

### MAXIMUM HOLDING TIME

4 Hours

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC OVEN COOKING GUIDELINES

## PRIME RIB

### PRODUCT SPECIFICATIONS and PREPARATION

Beef Rib, Roast Ready, with Fat Cap, #109: 20 lb (9 kg) Average Weight

Season as desired. Place roasts directly on wire shelves with the larger roasts toward the top of the oven compartment.

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	1	2	2	3	3
ITEMS PER SHELF	1 Roast	1 Roast	3 Roasts	2 Roasts	2 Roasts
APPROXIMATE MAXIMUM CAPACITY	1 Roast 20 lb (9 kg)	2 Roasts 40 lb (18 kg)	6 Roasts 120 lb (54 kg)	6 Roasts 120 lb (54 kg)	6 Roasts 120 lb (54 kg)
PANS	none	none	none	none	none

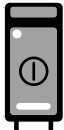


**OVERNIGHT COOK & HOLD:**  
Highly Recommended

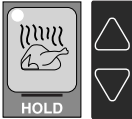
**DOOR VENTS:**  
One-Half Open

**FINAL INTERNAL TEMPERATURE AFTER OVERRIDE:**  
RARE: 130°F (54°C)

### TO COOK BY PROBE



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 140°F (60°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250°F (121°C).

**OVERRIDE ALLOWANCE: 30°F (17°C)**



- Press the PROBE key.
- Press the up and down arrows to set the probe temperature to 100°F (38°C).
- Insert the product probe.



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL TO INDICATE OVEN HAS PREHEATED. **PRESS**



### TO COOK BY TIME



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 140°F (60°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250°F (121°C).



- Press the TIME key.
- 10 minutes per pound for the first roast (22 minutes per kilogram) *plus* add 30 minutes for each additional roast.



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL TO INDICATE OVEN HAS PREHEATED. **PRESS**



### MINIMUM HOLDING TIME REQUIRED

4 to 6 Hours

### MAXIMUM HOLDING TIME

24 Hours

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC OVEN COOKING GUIDELINES


## PRIME RIB SPECIAL

### PRODUCT SPECIFICATIONS and PREPARATION

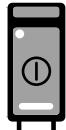
Beef Rib, Roast Ready Special, Tied: 14 to 18 lb (6 to 8 kg) Average Weight

Season as desired. Place roasts directly on wire shelves with the larger roasts toward the top of the oven compartment.

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	1	2	2	3	3
ITEMS PER SHELF	1 Roast	1 Roast	3 Roasts	2 Roasts	2 Roasts
APPROXIMATE MAXIMUM CAPACITY	1 Roast 18 lb (8 kg)	2 Roasts 36 lb (16 Kg)	6 Roasts 100 lb (45 kg)	6 Roasts 100 lb (45 kg)	6 Roasts 100 lb (45 kg)
PANS	none	none	none	none	none

 <b>OVERNIGHT COOK &amp; HOLD:</b> Can Cook Overnight	<b>DOOR VENTS:</b> One-Half Open	<b>FINAL INTERNAL TEMPERATURE AFTER OVERRIDE:</b> RARE: 130°F (54°C)
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### TO COOK BY PROBE



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 140°F (60°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250°F (121°C).

**OVERRIDE ALLOWANCE: 30°F (17°C)**



- Press the PROBE key.
- Press the up and down arrows to set the probe temperature to 100°F (38°C).
- Insert the product probe.



**CLOSE THE OVEN DOOR.**  
 WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
 TO INDICATE OVEN HAS PREHEATED.



### TO COOK BY TIME



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 140°F (60°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250°F (121°C).



- Press the TIME key.
- 10 minutes per pound for the first roast (22 minutes per kilogram) *plus* add 15 minutes for each additional roast.



**CLOSE THE OVEN DOOR.**  
 WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
 TO INDICATE OVEN HAS PREHEATED.



### MINIMUM HOLDING TIME REQUIRED

4 Hours

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

### MAXIMUM HOLDING TIME

24 Hours

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC OVEN COOKING GUIDELINES


## RIBEYE

### PRODUCT SPECIFICATIONS and PREPARATION

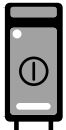
Beef Ribeye Roll, Lip On, #112A: 8 to 12 lb (3 to 5 kg)

Season as desired. Place roasts directly on the wire shelves, fat side down. Place larger roasts toward the top of the oven compartment.

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	1	2	2	3	3
ITEMS PER SHELF	1 Roast	2 Roasts	3 Roasts	3 Roasts	3 Roasts
APPROXIMATE MAXIMUM CAPACITY	1 Roast 12 lb (5 kg)	4 Roasts up to 40 lb (18 kg)	6 Roasts up to 100 lb (45 kg)	9 Roasts up to 100 lb (45 kg)	9 Roasts up to 100 lb (45 kg)
PANS	none	none	none	none	none

 <b>OVERNIGHT COOK &amp; HOLD:</b> Optional	<b>DOOR VENTS:</b> One-Half Open	<b>FINAL INTERNAL TEMPERATURE AFTER OVERRIDE:</b> RARE: 130°F (54°C)
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### TO COOK BY PROBE



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 140°F (60°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250°F (121°C).

**OVERRIDE ALLOWANCE: 30-40°F (17-22°C)**  
Depending on size



- Press the PROBE key.
- Press the up and down arrows to set the probe temperature to 100°F (38°C).
- Insert the product probe.



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL **PRESS**



### TO COOK BY TIME



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 140°F (60°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250°F (121°C).



- Press the TIME key.
- **8 to 11 lb ROASTS (4 to 4,5 kg):** 8 minutes per pound for the first roast (18 minutes per kilogram) *plus* add 10 minutes for each additional roast.
- **12 lb ROASTS (5 kg):** 10 minutes per pound for the first roast (22 minutes per kilogram) *plus* add 10 minutes for each additional roast.



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL **PRESS**



### MINIMUM HOLDING TIME REQUIRED

4 Hours

### MAXIMUM HOLDING TIME

12 Hours

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.



# ELECTRONIC OVEN COOKING GUIDELINES


## BEEF ROUND

### PRODUCT SPECIFICATIONS and PREPARATION

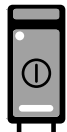
Beef Round, Top (Inside), Untrimmed: 14 to 23 lb (6 to 10 kg)  
 Beef Round, Bottom (Gooseneck), Untrimmed: 14 to 23 lb (6 to 10 kg)

Season as desired. Place roasts directly on wire shelves with fat side down. Place larger roasts toward the top of the oven compartment.

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	1	1 or 2	2	3	3
ITEMS PER SHELF	1 Roast	1: 23 lb (10 kg) Roast 2: 14 lb (6 kg) Roasts	3 roasts	2: 23 lb (10 kg) Roasts 3: 14 lb (6 kg) Roasts	2: 23 lb (10 kg) Roasts 3: 14 lb (6 kg) Roasts
APPROXIMATE MAXIMUM CAPACITY	1 Roast up to 23 lb (10 kg)	2 Large Roasts or 4 Small Roasts up to 40 lb (18 kg)	6 Roasts up to 100 lb (45 kg)	6 Large Roasts or 9 Small Roasts up to 100 lb (45 kg)	6 Large Roasts or 9 Small Roasts up to 100 lb (45 kg)
PANS	none	none	none	none	none

 <b>OVERNIGHT COOK &amp; HOLD:</b> Small Cuts: Optional Large Cuts: Highly Recommended	<b>DOOR VENTS:</b> One-Half Open	<b>FINAL INTERNAL TEMPERATURE AFTER OVERRIDE:</b> RARE: 130°F (54°C)
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### TO COOK BY PROBE



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 140°F (60°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250°F (121°C).

**OVERRIDE ALLOWANCE: 30°F (17°C)**



- Press the PROBE key.
- Press the up and down arrows to set the probe temperature to 100°F (38°C).
- Insert the product probe.



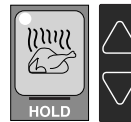
**CLOSE THE OVEN DOOR.**  
 WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
 TO INDICATE OVEN HAS PREHEATED.



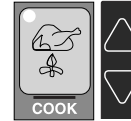
### TO COOK BY TIME



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 140°F (60°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250°F (121°C).



- Press the TIME key.
- **14 lb (6 kg) ROASTS:** 10 minutes per pound for the first roast (22 minutes per kilogram) *plus* add 15 minutes for each additional roast.
- **15 to 23 lb (7 to 10 kg) ROASTS:** 10 minutes per pound for the first roast (22 minutes per kilogram) *plus* add 30 minutes for each additional roast.



**CLOSE THE OVEN DOOR.**  
 WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
 TO INDICATE OVEN HAS PREHEATED.



### MINIMUM HOLDING TIME REQUIRED

14 lb (6 kg) ROASTS: 4 to 6 Hours

15 to 23 lb (7 to 10 kg) ROASTS: 8 to 10 Hours

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

### MAXIMUM HOLDING TIME

14 lb (6 kg) ROASTS: 12 Hours

15 to 23 lb (7 to 10 kg) ROASTS: 24 Hours

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC OVEN COOKING GUIDELINES

## BEEF ROUND, CAFETERIA or STEAMSHIP

### PRODUCT SPECIFICATIONS and PREPARATION

Any one of a variety of beef round used for carving on a buffet line. May be bone-in or boneless and may have a handle on or off as required.

**WEIGHT RANGE:** 40 to 50 lb (18 to 23 kg)  
50 to 80 lb (23 to 36 kg)

Meat should be at a refrigerated internal temperature of 38° to 40°F (3 to 4°C) when placing in a preheated oven.

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	—	1	1	1	1
ITEMS PER SHELF	—	1 roast	1 to 2 roasts	1 to 2 roasts	1 to 2 roasts
APPROXIMATE MAXIMUM CAPACITY	—	40 lb (18 kg)	up to 80 lb (36 kg)	up to 80 lb (36 kg)	up to 80 lb (36 kg)
PANS	—	none	none	none	none

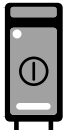


**OVERNIGHT COOK & HOLD:**  
**MUST Do Overnight**

**DOOR VENTS:**  
**One-Half Open**

**FINAL INTERNAL TEMPERATURE AFTER OVERRIDE:**  
**RARE: 135°F (57°C)**

### TO COOK BY PROBE



**COOKING BY PRODUCT PROBE  
TEMPERATURE IS NOT  
RECOMMENDED FOR THIS ITEM.**



#### VERRIDE ALLOWANCE:



**CLOSE THE OVEN DOOR.**  
**WAIT FOR THE AUDIBLE SIGNAL TO INDICATE OVEN HAS PREHEATED.**

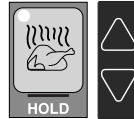
**PRESS**



### TO COOK BY TIME



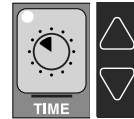
- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 150°F (66°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250°F (121°C).



- Press the TIME key.
- **40 to 49 lb (18 to 22 kg):** 10 minutes per pound for the first roast (22 minutes per kilogram) *plus* add 15 minutes for a second roast.
- **50 to 80 lb (23 to 36 kg):** one roast only — 7 minutes per pound (15 minutes per kilogram).



**CLOSE THE OVEN DOOR.**  
**WAIT FOR THE AUDIBLE SIGNAL TO INDICATE OVEN HAS PREHEATED.**

**PRESS**



#### MINIMUM HOLDING TIME REQUIRED

40 to 49 lb (18 to 22 kg) Roasts: 6 to 8 Hours  
50 to 80 lb (23 to 36 kg) Roasts: 8 to 12 Hours

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

#### MAXIMUM HOLDING TIME

24 Hours

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC OVEN COOKING GUIDELINES


## TENDERLOIN

### PRODUCT SPECIFICATIONS and PREPARATION

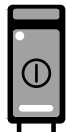
Beef Loin, Full Tenderloin, Side Muscle Off, Skinned: 4 to 6 lb (2 to 3 kg)

Season as desired. Place tenderloin directly on wire shelves.

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	2	2	3	3	3
ITEMS PER SHELF	2 Tenderloin	3 Tenderloin	5 Tenderloin	5 Tenderloin	5 Tenderloin
APPROXIMATE MAXIMUM CAPACITY	4 Tenderloin	6 Tenderloin	15 Tenderloin	15 Tenderloin	15 Tenderloin
PANS	none	none	none	none	none

 <b>OVERNIGHT COOK &amp; HOLD:</b> Not Recommended	<b>DOOR VENTS:</b> One-Half Open	<b>FINAL INTERNAL TEMPERATURE AFTER OVERRIDE:</b> RARE: 130°F (54°C)
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### TO COOK BY PROBE



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 140°F (60°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250°F (121°C).

**OVERRIDE ALLOWANCE: 40°F (22°C)**



- Press the PROBE key.
- Press the up and down arrows to set the probe temperature to 90°F (32°C).
- Insert the product probe.



**CLOSE THE OVEN DOOR.**  
 WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
 TO INDICATE OVEN HAS PREHEATED.



### TO COOK BY TIME



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 140°F (60°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250°F (121°C).



- Press the TIME key.
- FULL LOAD TO RARE: 1 Hour.



**CLOSE THE OVEN DOOR.**  
 WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
 TO INDICATE OVEN HAS PREHEATED.



### MINIMUM HOLDING TIME REQUIRED

1 Hour

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

### MAXIMUM HOLDING TIME

6 Hours

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC OVEN COOKING GUIDELINES


## VEAL LOIN

### PRODUCT SPECIFICATIONS and PREPARATION

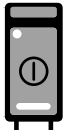
Veal Loin, Trimmed: 8 to 10 lb (4 to 5 kg)

Season as desired and place directly on wire shelves.

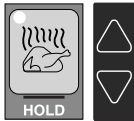
MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	1	2	2	3	3
ITEMS PER SHELF	1 Roast	2 Roasts	4 Roasts	3 Roasts	3 Roasts
APPROXIMATE MAXIMUM CAPACITY	1 Roast	4 Roasts	8 Roasts	9 Roasts	9 Roasts
PANS	none	none	none	none	none

 <b>OVERNIGHT COOK &amp; HOLD:</b> Not Recommended	<b>DOOR VENTS:</b> One-Half pen	<b>FINAL INTERNAL TEMPERATURE AFTER OVERRIDE:</b> MEDIUM RARE: 140°F (60°C)
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### TO COOK BY PROBE



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 150°F (66°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250°F (121°C).

**OVERRIDE ALLOWANCE: 40°F (22°C)**



- Press the PROBE key.
- Press the up and down arrows to set the probe temperature to 100°F (38°C).
- Insert the product probe.



**CLOSE THE OVEN DOOR.**  
 WAIT FOR THE AUDIBLE SIGNAL **PRESS**



### TO COOK BY TIME



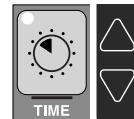
- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 140°F (60°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250°F (121°C).



- Press the TIME key.
- 12 minutes per pound for the first roast (26 minutes per kilogram) *plus* add 20 minutes for each additional roast.



**CLOSE THE OVEN DOOR.**  
 WAIT FOR THE AUDIBLE SIGNAL **PRESS**



### MINIMUM HOLDING TIME REQUIRED

1 Hour

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

### MAXIMUM HOLDING TIME

10 Hours

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.


# ELECTRONIC OVEN COOKING GUIDELINES

## LAMB, LEG

### PRODUCT SPECIFICATIONS and PREPARATION

Lamb, Leg, Boneless, Tied: 8 to 11 lb (4 to 5 kg)  
Season as desired and place directly on wire shelves.

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	1	2	2	3	3
ITEMS PER SHELF	1 Roast	2 Roasts	6 Roasts	4 Roasts	4 Roasts
APPROXIMATE MAXIMUM CAPACITY	1 Roast	4 Roasts up to 40 lb (18 kg)	12 Roasts up to 100 lb (45 kg)	12 Roasts up to 100 lb (45 kg)	12 Roasts up to 100 lb (45 kg)
PANS	none	none	none	none	none

 <b>OVERNIGHT COOK &amp; HOLD:</b> Optional	<b>DOOR VENTS:</b> One-Half Open	<b>FINAL INTERNAL TEMPERATURE AFTER OVERRIDE:</b> SEE BELOW
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### TO COOK BY PROBE



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature...

HOLDING TEMPERATURES	
RARE:	140°F (60°C)
MEDIUM RARE:	145°F (63°C)
MEDIUM:	150°F (66°C)
MEDIUM WELL:	160°F (71°C)
WELL:	160°F (71°C)



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250°F (121°C).

**OVERRIDE ALLOWANCE: 25°F (14°C)**



- Press the PROBE key.
- Press the up and down arrows to set the probe temperature according to the chart shown below.
- Insert the product probe.

#### PROBE TEMPERATURE SETTINGS

RARE:	105°F (41°C)
MEDIUM RARE:	110°F (43°C)
MEDIUM:	115°F (46°C)
MEDIUM WELL:	125°F (52°C)
WELL:	135°F (57°C)



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
TO INDICATE OVEN HAS PREHEATED.



### TO COOK BY TIME



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature...

HOLDING TEMPERATURES	
RARE:	140°F (60°C)
MEDIUM RARE:	145°F (63°C)
MEDIUM:	150°F (66°C)
MEDIUM WELL:	160°F (71°C)
WELL:	160°F (71°C)



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250°F (121°C).



- Press the TIME key.
- To cook to MEDIUM: 10 minutes per pound for the first roast (22 minutes per kilogram) *plus* add 15 minutes for each additional roast.

#### ADJUST TIME FOR OTHER INTERNAL TEMPERATURE REQUIREMENTS.

#### FINAL INTERNAL TEMPERATURE

RARE:	130°F (54°C)
MEDIUM RARE:	135°F (57°C)
MEDIUM:	145°F (63°C)
MEDIUM WELL:	150°F (66°C)
WELL:	160°F (71°C)



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
TO INDICATE OVEN HAS PREHEATED.



### MINIMUM HOLDING TIME REQUIRED

2 Hours

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

### MAXIMUM HOLDING TIME

10 Hours

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC OVEN COOKING GUIDELINES


## LAMB RACKS (FRENCHED)

### PRODUCT SPECIFICATIONS and PREPARATION

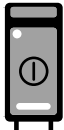
Rack, Roast Ready, Single, Frenched: 7-bone

Season as desired. Place racks on sheet pans with icing racks inserted in pans.

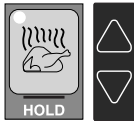
MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	2	4	4	none	none
ITEMS PER SHELF	1 half-size sheet pan	1 half-size sheet pan	1 full-size sheet pan	1 full-size sheet pan	1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	2 half-size sheet pans	4 half-size sheet pans	4 full-size sheet pans	4 full-size sheet pans	4 full-size sheet pans
PANS	18" x 13" x 1" (GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)	18" x 13" x 1" ON SHELVES (GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" ON SHELVES (GN 2/1: 530 x 650 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1: 530 x 325 x 20mm) (ON WIRE SHELVES)	18" x 26" x 1" (GN 1/1: 530 x 325 x 20mm) (ON WIRE SHELVES)

 <b>OVERNIGHT COOK &amp; HOLD:</b> Not Recommended	<b>DOOR VENTS:</b> One-Half Open	<b>FINAL INTERNAL TEMPERATURE AFTER OVERRIDE:</b> 135° (57°C)
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### TO COOK BY PROBE



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 140°F (60°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250°F (121°C).

**OVERRIDE ALLOWANCE: 45° to 50°F (25° to 28°C)**



- Press the PROBE key.
- Press the up and down arrows to set the probe temperature to 90°F (32°C) for rare.
- Insert the product probe.



**CLOSE THE OVEN DOOR.**  
 WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
 TO INDICATE OVEN HAS PREHEATED.



### TO COOK BY TIME



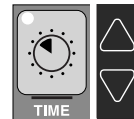
- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250°F (121°C).



- Press the TIME key.
- Press the up and down arrows to set the timer to 1-1/2 hours.



**CLOSE THE OVEN DOOR.**  
 WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
 TO INDICATE OVEN HAS PREHEATED.



### MINIMUM HOLDING TIME REQUIRED

1 Hour

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

### MAXIMUM HOLDING TIME

4 Hours

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC OVEN COOKING GUIDELINES


## HAM, FRESH

### PRODUCT SPECIFICATIONS and PREPARATION

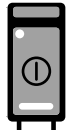
Pork Fresh Ham: 14 to 17 lb (6 to 8 kg)

Season as desired and place directly on wire shelves.

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	1	2	2	3	3
ITEMS PER SHELF	1 Ham	2 Hams	2 to 4 Hams	2 to 3 Hams	2 to 3 Hams
APPROXIMATE MAXIMUM CAPACITY	1 Ham	4 Hams up to 40 lb (18 kg)	4 to 8 Hams up to 100 lb (45 kg)	6 to 9 Hams up to 100 lb (45 kg)	6 to 9 Hams up to 100 lb (45 kg)
PANS	none	none	none	none	none

 <b>OVERNIGHT COOK &amp; HOLD:</b> Optional	<b>DOOR VENTS:</b> One-Half Open	<b>FINAL INTERNAL TEMPERATURE AFTER OVERRIDE:</b> 160°F (71°C)
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### TO COOK BY PROBE



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250° to 275°F (121° to 135°C).

**OVERRIDE ALLOWANCE: 12°F (7°C)**



- Press the PROBE key.
- Press the up and down arrows to set the probe temperature to 148°F (64°C).
- Insert the product probe.



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
TO INDICATE OVEN HAS PREHEATED.



### TO COOK BY TIME



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250° to 275°F (121° to 135°C).



- Press the TIME key.
- 12 minutes per pound for the first ham (26 minutes per kilogram) *plus* add 30 minutes for each additional roast.



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
TO INDICATE OVEN HAS PREHEATED.



### MINIMUM HOLDING TIME REQUIRED

2 Hours

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

### MAXIMUM HOLDING TIME

10 Hours

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC OVEN COOKING GUIDELINES


## HAM, CURED AND SMOKED

### PRODUCT SPECIFICATIONS and PREPARATION

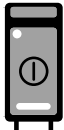
Ham, Boneless, Skinless, Cured and Smoked: 10 to 14 lb (4,5 to 6 kg)

Place ham directly on wire shelves for cooking.

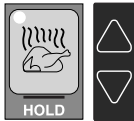
MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	2	2	2	3	3
ITEMS PER SHELF	1 Ham	2 Hams	4 Hams	3 Hams	3 Hams
APPROXIMATE MAXIMUM CAPACITY	2 Hams	4 Hams up to 40 lb (18 kg)	8 Hams up to 100 lb (45 kg)	9 Hams up to 100 lb (45 kg)	9 Hams up to 100 lb (45 kg)
PANS	none	none	none	none	none

 <b>OVERNIGHT COOK &amp; HOLD:</b> Optional	<b>DOOR VENTS:</b> One-Half Open	<b>FINAL INTERNAL TEMPERATURE AFTER OVERRIDE:</b> 160°F (71°C)
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### TO COOK BY PROBE



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250° to 275°F (121° to 135°C).

**OVERRIDE ALLOWANCE: 12°F (7°C)**



- Press the PROBE key.
- Press the up and down arrows to set the probe temperature to 148°F (64°C).
- Insert the product probe.



**CLOSE THE OVEN DOOR.**  
 WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
 TO INDICATE OVEN HAS PREHEATED.



### TO COOK BY TIME



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250° to 275°F (121° to 135°C).



- Press the TIME key.
- 12 minutes per pound for the first ham (26 minutes per kilogram) *plus* add 30 minutes for each additional ham.



**CLOSE THE OVEN DOOR.**  
 WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
 TO INDICATE OVEN HAS PREHEATED.



### MINIMUM HOLDING TIME REQUIRED

1 to 2 Hours

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

### MAXIMUM HOLDING TIME

10 Hours

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.



# ELECTRONIC OVEN COOKING GUIDELINES


## PORK LOIN

### PRODUCT SPECIFICATIONS and PREPARATION

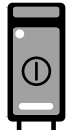
Pork Loin, Boneless, Tied: 8 to 10 lb (4 to 5 kg)

Season as desired and place roasts directly on wire shelves for cooking.

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	2	2	3	3	3
ITEMS PER SHELF	2 Roasts	2 Roasts	3 Roasts	3 Roasts	3 Roasts
APPROXIMATE MAXIMUM CAPACITY	4 Roasts	4 Roasts up to 40 lb (18 kg)	9 Roasts up to 100 lb (45 kg)	9 Roasts up to 100 lb (45 kg)	9 Roasts up to 100 lb (45 kg)
PANS	none	none	none	none	none

 <b>OVERNIGHT COOK &amp; HOLD:</b> Highly Recommended	<b>DOOR VENTS:</b> One-Half Open	<b>FINAL INTERNAL TEMPERATURE AFTER OVERRIDE:</b> 155°F to 165°F (68°C to 74°C)
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### TO COOK BY PROBE



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250° to 275°F (121° to 135°C).

**OVERRIDE ALLOWANCE: 12°F (7°C)**



- Press the PROBE key.
- Press the up and down arrows to set the probe temperature to 153°F (67°C).
- Insert the product probe.



**CLOSE THE OVEN DOOR.**  
 WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
 TO INDICATE OVEN HAS PREHEATED.



### TO COOK BY TIME



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250° to 275°F (121° to 135°C).



- Press the TIME key.
- 15 minutes per pound for the first roast (33 minutes per kilogram) *plus* add 30 minutes for each additional roast.



**CLOSE THE OVEN DOOR.**  
 WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
 TO INDICATE OVEN HAS PREHEATED.



### MINIMUM HOLDING TIME REQUIRED

2 Hours

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

### MAXIMUM HOLDING TIME

12 Hours

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC OVEN COOKING GUIDELINES

## PORK RIBS

### PRODUCT SPECIFICATIONS and PREPARATION

Spareribs: 1-1/2 down (38 kg or less)

Pork Loin, Back Ribs (baby back ribs): 1-1/2 down (38 kg or less)

Ribs can be cooked from frozen or thawed. Season as desired. Place ribs on sheet pans, slightly overlapping, and cover with clear plastic wrap only if cooking overnight. If desired, barbecue sauce can be included with initial seasoning to allow it to cook into the ribs.

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	3	3	4	none	none
ITEMS PER SHELF	1 half-size sheet pan	1 half-size sheet pan	1 full-size sheet pan	1 full-size sheet pan	1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	3 half-size sheet pans APPROXIMATELY 20 lb (9 kg)	3 half-size sheet pans APPROXIMATELY 20 lb (9 kg)	4 full-size sheet pans	5 full-size sheet pans	5 full-size sheet pans
PANS	18" x 13" x 1" (GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)	18" x 13" x 1" ON SHELVES (GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" ON SHELVES (GN 2/1: 530 x 650 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1 x 20mm) (ON WIRE SHELVES)	18" x 26" x 1" (GN 1/1 x 20mm) (ON WIRE SHELVES)



**OVERNIGHT COOK & HOLD:**

Optional

**DOOR VENTS:**

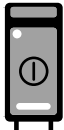
One-Half Open

**FINAL INTERNAL TEMPERATURE**

**AFTER OVERRIDE:**

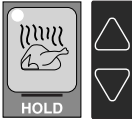
WELL DONE: 160°F (71°C)

### TO COOK BY PROBE



**COOKING BY PRODUCT PROBE**

**TEMPERATURE IS NOT  
RECOMMENDED FOR THIS ITEM.**



**OVERRIDE ALLOWANCE:**



CLOSE THE OVEN DOOR.  
WAIT FOR THE AUDIBLE SIGNAL  
TO INDICATE OVEN HAS PREHEATED.

**PRESS**



### TO COOK BY TIME



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250°F (121°C).



- Press the TIME key.
- **THAWED RIBS:** 2-1/2 to 3-1/2 hours.
- **FROZEN RIBS:** 3-1/2 to 4-1/2 hours.



CLOSE THE OVEN DOOR.  
WAIT FOR THE AUDIBLE SIGNAL  
TO INDICATE OVEN HAS PREHEATED.

**PRESS**



**MINIMUM HOLDING TIME REQUIRED**

1-1/2 Hours

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

**MAXIMUM HOLDING TIME**

12 Hours

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC OVEN COOKING GUIDELINES

## PORK CHOPS

### PRODUCT SPECIFICATIONS and PREPARATION


Pork Loin Chops: 6 to 8 oz (170 to 227 grams) approximate weight range, 1-inch to 1-1/2-inches thick (25 to 38mm)

or

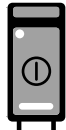
Pork Loin Rib Chops with Pocket (STUFFED): 6 to 8 oz (170 to 227 grams), 1-inch to 1-1/2-inches thick (25 to 38mm)

Season as desired. Place chops side-by-side on sheet pans.

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	3	4	4	none	none
ITEMS PER SHELF	1 half-size sheet pan	1 half-size sheet pan	1 full-size sheet pan	1 full-size sheet pan	1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	3 half-size sheet pans	4 half-size sheet pans	4 full-size sheet pans	5 full-size sheet pans	5 full-size sheet pans
PANS	18" x 13" x 1" (GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)	18" x 13" x 1" ON SHELVES (GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" ON SHELVES (GN 2/1: 530 x 650 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 2/1: 530 x 650 x 20mm) (ON WIRE SHELVES)	18" x 26" x 1" (GN 2/1: 530 x 650 x 20mm) (ON WIRE SHELVES)

 <b>OVERNIGHT COOK &amp; HOLD:</b> Not Recommended	<b>DOOR VENTS:</b> One-Half Open	<b>FINAL INTERNAL TEMPERATURE AFTER OVERRIDE:</b> 160°F (71°C)
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### TO COOK BY PROBE



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250°F (121°C).

**OVERRIDE ALLOWANCE: 30°F (17°C)**



- Press the PROBE key.
- Press the up and down arrows to set the probe temperature to 130°F (54°C).



**CLOSE THE OVEN DOOR.**  
 WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
 TO INDICATE OVEN HAS PREHEATED.



### TO COOK BY TIME



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250°F (121°C).



- Press the TIME key.
- Set time for 3-1/2 hours.



**CLOSE THE OVEN DOOR.**  
 WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
 TO INDICATE OVEN HAS PREHEATED.



### MINIMUM HOLDING TIME REQUIRED

1-1/2 Hours

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

### MAXIMUM HOLDING TIME

6 to 8 Hours

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC OVEN COOKING GUIDELINES

## PORK SHOULDER

### PRODUCT SPECIFICATIONS and PREPARATION

Pork Shoulder, Boston Butt, Boneless: 8 to 10 lb (4 to 5 kg)

Season as desired and place in pans.

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	1	2	none	3	3
ITEMS PER SHELF	2 roasts per pan 1 pan	2 roasts per pan 2 pans	2 roasts per pan 2 pans	2 roasts per pan 2 pans	2 roasts per pan 2 pans
APPROXIMATE MAXIMUM CAPACITY	2 roasts	4 roasts up to 40 lb (18 kg)	10 roasts up to 100 lb (45 kg)	12 roasts up to 100 lb (45 kg)	12 roasts up to 100 lb (45 kg)
PANS	12" x 20" x 2-1/2" (GN 1/1 x 65mm)	12" x 20" x 2-1/2" (GN 1/1 x 65mm)	12" x 20" x 2-1/2" (GN 1/1 x 65mm)	12" x 20" x 2-1/2" (GN 1/1 x 65mm)	12" x 20" x 2-1/2" (GN 1/1 x 65mm)

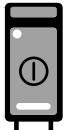


**OVERNIGHT COOK & HOLD:**  
Highly Recommended

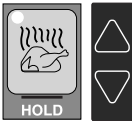
**DOOR VENTS:**  
One-Half Open

**FINAL INTERNAL TEMPERATURE AFTER OVERRIDE:**  
165° to 170°F (74° to 77°C)

### TO COOK BY PROBE



**COOKING BY PRODUCT PROBE  
TEMPERATURE IS NOT  
RECOMMENDED FOR THIS ITEM.**



#### VERRIDE ALLOWANCE:



CLOSE THE OVEN DOOR.  
WAIT FOR THE AUDIBLE SIGNAL TO INDICATE OVEN HAS PREHEATED. **PRESS**



### TO COOK BY TIME



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250°F (121°C).



- Press TIME key.
- Press the up and down arrows to set 15 minutes per pound for the first roast (33 minutes per kilogram) *plus*, add 30 minutes for each additional roast.



CLOSE THE OVEN DOOR.  
WAIT FOR THE AUDIBLE SIGNAL TO INDICATE OVEN HAS PREHEATED. **PRESS**



#### MINIMUM HOLDING TIME REQUIRED

2 Hours

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

#### MAXIMUM HOLDING TIME

12 Hours

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC OVEN COOKING GUIDELINES

## SAUSAGE

### PRODUCT SPECIFICATIONS and PREPARATION

**Sausage, Fresh:** Any of a variety of processed meat product including bratwurst, Polish sausage, breakfast links, smoked sausage, hot dogs, etc.

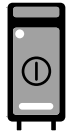
Place sausage side-by-side on sheet pans. Add a sufficient amount of hot water so that it just covers the bottom of each pan. Cover each pan with clear plastic wrap.

**NOTE:** For precooked sausage, follow the same time and temperature settings as fresh sausage. Cooking time for a precooked product will vary, particularly for less than full loads. When heating a full load, check the internal product temperature after approximately one (1) hour of cooking time.

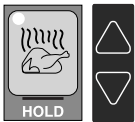
MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	3	4	5	none	none
ITEMS PER SHELF	1 half-size sheet pan	1 half-size sheet pan	1 full-size sheet pan	1 full-size sheet pan	1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	3 half-size sheet pans	4 half-size sheet pans	5 full-size sheet pans	8 full-size sheet pans	8 full-size sheet pans
PANS	18" x 13" x 1" (GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)	18" x 13" x 1" ON SHELVES (GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" ON SHELVES (GN 2/1: 530 x 650 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1 x 20mm) (ON WIRE SHELVES)	18" x 26" x 1" (GN 1/1 x 20mm) (ON WIRE SHELVES)

 <b>OVERNIGHT COOK &amp; HOLD:</b> Not Recommended	<b>DOOR VENTS:</b> Open Full	<b>FINAL INTERNAL TEMPERATURE AFTER OVERRIDE:</b> 160°F (71°C)
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### TO COOK BY PROBE



#### COOKING BY PRODUCT PROBE



**TEMPERATURE IS NOT RECOMMENDED FOR THIS ITEM.**



#### OVERRIDE ALLOWANCE:



CLOSE THE OVEN DOOR.  
WAIT FOR THE AUDIBLE SIGNAL  
TO INDICATE OVEN HAS PREHEATED.

**PRESS**



### TO COOK BY TIME



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250°F (121°C).



- Press TIME key.
- Press the up and down arrows to set the timer for 1-1/2 to 2 hours.



CLOSE THE OVEN DOOR.  
WAIT FOR THE AUDIBLE SIGNAL  
TO INDICATE OVEN HAS PREHEATED.

**PRESS**



#### MINIMUM HOLDING TIME REQUIRED

none

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

#### MAXIMUM HOLDING TIME

6 Hours

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC OVEN COOKING GUIDELINES


## CHICKEN BREASTS

### PRODUCT SPECIFICATIONS and PREPARATION

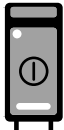
Chicken Breasts, Boneless: 4 to 8 oz (113 to 227 grams)

Place chicken breasts on sheet pans, side-by-side, not quite touching. Brush chicken with oil, butter, or margarine (OPTIONAL), and lightly sprinkle with salt, pepper, and paprika.

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	3	4	6	none	none
ITEMS PER SHELF	1 half-size sheet pan	1 half-size sheet pan	1 full-size sheet pan	1 full-size sheet pan	1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	3 half-size sheet pans	4 half-size sheet pans	6 full-size sheet pans	8 full-size sheet pans	8 full-size sheet pans
PANS	18" x 13" x 1" (GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)	18" x 13" x 1" ON SHELVES (GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" ON SHELVES (GN 2/1: 530 x 650 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1 x 20mm) (ON WIRE SHELVES)	18" x 26" x 1" (GN 1/1 x 20mm) (ON WIRE SHELVES)

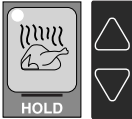
 <b>OVERNIGHT COOK &amp; HOLD:</b> Not Recommended	<b>DOOR VENTS:</b> Open Full	<b>FINAL INTERNAL TEMPERATURE AFTER OVERRIDE:</b> 185°F (85°C)
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### TO COOK BY PROBE



#### COOKING BY PRODUCT PROBE

**TEMPERATURE IS NOT RECOMMENDED FOR THIS ITEM.**



#### VERRIDE ALLOWANCE:



CLOSE THE OVEN DOOR.  
WAIT FOR THE AUDIBLE SIGNAL TO INDICATE OVEN HAS PREHEATED. **PRESS**



### TO COOK BY TIME



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 275°F (135°C).



- Press the TIME key.
- 1-1/2 to 2 hours for the first pan  
*plus*, add 30 minutes for each additional pan.



CLOSE THE OVEN DOOR.  
WAIT FOR THE AUDIBLE SIGNAL TO INDICATE OVEN HAS PREHEATED. **PRESS**



### MINIMUM HOLDING TIME REQUIRED

none

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

### MAXIMUM HOLDING TIME

6 Hours

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC OVEN COOKING GUIDELINES

## CHICKEN, PIECES and HALVES


### PRODUCT SPECIFICATIONS and PREPARATION

Chicken: 2-1/2 lb to 2-3/4 lb (1,1 kg to 1,2 kg) average weight

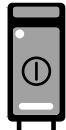
Clean chicken and remove excess fat. Brush chicken with oil, butter, or margarine (OPTIONAL). Season as desired and sprinkle with paprika.

When holding longer than 30 minutes, cover chicken with clear plastic wrap.

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	2	3	3	none	none
ITEMS PER SHELF	1 half-size sheet pan	1 half-size sheet pan	1 full-size sheet pan	1 full-size sheet pan	1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	12 halves 2 half-size sheet pans	18 halves or 60 pieces 3 half-size sheet pans	36 halves or 120 pieces 3 full-size sheet pans	48 halves or 160 pieces 4 full-size sheet pans	48 halves or 160 pieces 4 full-size sheet pans
PANS	18" x 13" x 1" (GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)	18" x 13" x 1" ON SHELVES (GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" ON SHELVES (GN 2/1: 530 x 650 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1 x 20mm) (ON WIRE SHELVES)	18" x 26" x 1" (GN 1/1 x 20mm) (ON WIRE SHELVES)

 <b>OVERNIGHT COOK &amp; HOLD:</b> Not Recommended	<b>DOOR VENTS:</b> OPEN FULL	<b>FINAL INTERNAL TEMPERATURE AFTER OVERRIDE:</b> 185°F (85°C)
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### TO COOK BY PROBE



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 275° to 300°F (135° to 149°C).

**OVERRIDE ALLOWANCE: 12°F (7°C)**



- Press the PROBE key.
- Press the up and down arrows to set the probe temperature to 170° to 175°F (77° to 79°C).
- Insert the product probe in chicken thigh.



**CLOSE THE OVEN DOOR.**  
 WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
 TO INDICATE OVEN HAS PREHEATED.



### TO COOK BY TIME



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 275° to 300°F (135° to 149°C).



- Press the TIME key.
- Set cooking timer for 2-1/2 to 3 hours.



**CLOSE THE OVEN DOOR.**  
 WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
 TO INDICATE OVEN HAS PREHEATED.



### MINIMUM HOLDING TIME REQUIRED

30 Minutes

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

### MAXIMUM HOLDING TIME

8 Hours

When holding longer than 30 minutes, cover chicken with clear plastic wrap.

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC OVEN COOKING GUIDELINES

## CHICKEN, WHOLE

### PRODUCT SPECIFICATIONS and PREPARATION


Chicken, Whole: 2-1/4 lb to 2-3/4 lb (1 to 1,2 kg)

Clean chicken and remove excess fat. Brush chicken with oil, butter, or margarine (OPTIONAL). Season as desired and sprinkle with paprika.

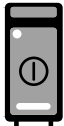
For better whole bird appearance, fold chicken wings and tuck under the back of the bird. Make a slit in the skin of the chicken (lower end of the bird), cross chicken legs and insert both legs through the slit.

If barbecue sauce is desired, heat sauce to 150°F (66°C) and coat chicken approximately 1 hour before serving.

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	2	2	2	none	none
ITEMS PER SHELF	3 Chickens	4 Chickens	9 Chickens	9 Chickens	9 Chickens
APPROXIMATE MAXIMUM CAPACITY	6 Chickens 6 full-size pans	8 Chickens 2 half-size sheet pans	18 Chickens 2 full-size sheet pans	27 Chickens 3 full-size sheet pans	27 Chickens 3 full-size sheet pans
PANS	12" x 20" x 1"	18" x 13" x 1" ON SHELVES (GN 1/1 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" ON SHELVES (GN 2/1 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1 x 20mm) (ON WIRE SHELVES)	18" x 26" x 1" (GN 1/1 x 20mm) (ON WIRE SHELVES)

 <b>OVERNIGHT COOK &amp; HOLD:</b> Optional	<b>DOOR VENTS:</b> Open Full	<b>FINAL INTERNAL TEMPERATURE AFTER OVERRIDE:</b> 185°F (85°C)
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### TO COOK BY PROBE



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature\* to 300°F (149°C).

\*When cooking and holding overnight, cover the pans with clear plastic wrap for cooking. Set cooking thermostat to 250°F (121°C).

**OVERRIDE ALLOWANCE: 10° to 15°F (6° to 8°C)**



- Press the PROBE key.
- Press the up and down arrows to set the probe temperature to 175°F (79°C).
- Insert the product probe in chicken thigh.



**CLOSE THE OVEN DOOR.**  
 WAIT FOR THE AUDIBLE SIGNAL TO INDICATE OVEN HAS PREHEATED. **PRESS**



### TO COOK BY TIME



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature\* to 275° TO 300°F (135° TO 149°C).

\*When cooking and holding overnight, cover the pans with clear plastic wrap for cooking. Set cooking thermostat to 250°F (121°C) for 4 hours.



- Press the TIME key.
- Set cooking timer for 3 to 3-1/2 hours.



**CLOSE THE OVEN DOOR.**  
 WAIT FOR THE AUDIBLE SIGNAL TO INDICATE OVEN HAS PREHEATED. **PRESS**



### MINIMUM HOLDING TIME REQUIRED

1 Hour

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

### MAXIMUM HOLDING TIME

8 to 10 Hours

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.



# ELECTRONIC OVEN COOKING GUIDELINES

## CORNISH HENS

### PRODUCT SPECIFICATIONS and PREPARATION

Rock Cornish Hens: 12 oz (340 grams) each

Clean hens and remove excess fat. Fold wings and tuck under the back of the bird. Make a slit in the skin of the hen (LOWER END OF BIRD), cross hen legs and insert both legs through the slit. Brush hens with oil, butter, or margarine (OPTIONAL). Season as desired and sprinkle with paprika. Space evenly on sheet pans.

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	1	2	3	none	none
ITEMS PER SHELF	1 half-size sheet pan 9 hens per pan	1 half-size sheet pan 9 hens per pan	1 full-size sheet pan 18 hens per pan	1 full-size sheet pan 18 hens per pan	1 full-size sheet pan 18 hens per pan
APPROXIMATE MAXIMUM CAPACITY	1 half-size sheet pan 9 Cornish hens	2 half-size sheet pans 18 Cornish hens	3 full-size sheet pans 54 Cornish hens	4 full-size sheet pans 72 Cornish hens	4 full-size sheet pans 72 Cornish hens
PANS	18" x 13" x 1" (GN 1/1 x 20mm) (NO SHELVES REQUIRED)	18" x 13" x 1" ON SHELVES (GN 1/1x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" ON SHELVES (GN 2/1 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1 x 20mm) (ON WIRE SHELVES)	18" x 26" x 1" (GN 1/1 x 20mm) (ON WIRE SHELVES)



**OVERNIGHT COOK & HOLD:**

Not Recommended

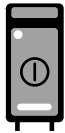
**DOOR VENTS:**

Open Full

**FINAL INTERNAL TEMPERATURE  
AFTER OVERRIDE:**

175°F (79°C)

### TO COOK BY PROBE



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 275°F (135°C).

**OVERRIDE ALLOWANCE: 10°F (6°C)**



- Press the PROBE key.
- Press the up and down arrows to set the probe temperature to 165°F (74°C).
- Insert the product probe in hen thigh.



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
TO INDICATE OVEN HAS PREHEATED.



### TO COOK BY TIME



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 275°F (135°C).



- Press the TIME key.
- Set cooking timer for 3 to 3-1/2 hours.



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
TO INDICATE OVEN HAS PREHEATED.



### MINIMUM HOLDING TIME REQUIRED

1 Hour

### MAXIMUM HOLDING TIME

4 to 6 Hours

### TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC OVEN COOKING GUIDELINES


## DUCK, WHOLE

### PRODUCT SPECIFICATIONS and PREPARATION

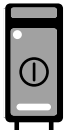
Duck, Whole: 4 to 5 lb (2 kg)

Season as desired. Rub with oil and paprika and place directly on wire shelves.

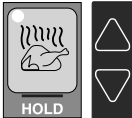
MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	1	2	2	3	3
ITEMS PER SHELF	3 Ducks	3 Ducks	6 Ducks	4 Ducks	4 Ducks
APPROXIMATE MAXIMUM CAPACITY	3 Ducks	6 Ducks	12 Ducks	12 Ducks	12 Ducks
PANS	none	none	none	none	none

 <b>OVERNIGHT COOK &amp; HOLD:</b> Not Recommended	<b>DOOR VENTS:</b> Open Full	<b>FINAL INTERNAL TEMPERATURE AFTER OVERRIDE:</b> 185° to 190F (85° to 88°C)
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### TO COOK BY PROBE



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 300°F (149°C).

**OVERRIDE ALLOWANCE: 20°F (11°C)**



- Press the PROBE key.
- Press the up and down arrows to set the probe temperature to 165° to 170°F (74° to 77°C).
- Insert the product probe in duck thigh.



**CLOSE THE OVEN DOOR.**  
 WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
 TO INDICATE OVEN HAS PREHEATED.



### TO COOK BY TIME



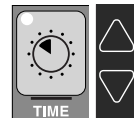
- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 300°F (149°C).



- Press the TIME key.
- Set cooking timer for 2-1/2 to 3 hours.



**CLOSE THE OVEN DOOR.**  
 WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
 TO INDICATE OVEN HAS PREHEATED.



### MINIMUM HOLDING TIME REQUIRED

1 Hour

### MAXIMUM HOLDING TIME

8 Hours

### TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC OVEN COOKING GUIDELINES

## TURKEY, WHOLE

### PRODUCT SPECIFICATIONS and PREPARATION

Turkey, Whole: up to 25 lb (11 kg)

Turkey must be fully thawed. Season as desired. Rub with oil, butter or margarine (OPTIONAL).

Place directly on wire shelves.

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	1	1	1	2	2
ITEMS PER SHELF	1 Turkey up to 18 lb (8 kg)	1 Turkey	2 Turkeys	2 Turkeys	2 Turkeys
APPROXIMATE MAXIMUM CAPACITY	1 Turkey	1 Turkey	2 Turkeys	4 Turkeys	4 Turkeys
PANS	none	none	none	none	none



**OVERNIGHT COOK & HOLD:**

Highly Recommended

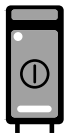
**DOOR VENTS:**

Open Full

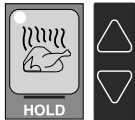
**FINAL INTERNAL TEMPERATURE  
AFTER OVERRIDE:**

175°F (79°C)

### TO COOK BY PROBE



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 275°F (135°C).

**OVERRIDE ALLOWANCE: 10-20°F (6-11°C)  
Depending on size**



- Press the PROBE key.
- Press the up and down arrows to set the probe temperature to 165°F (74°C).
- Insert the product probe in hen thigh.



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
TO INDICATE OVEN HAS PREHEATED.



### TO COOK BY TIME



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 275°F (135°C).



- Press the TIME key.
- Set cooking timer for 3 to 3-1/2 hours.



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
TO INDICATE OVEN HAS PREHEATED.



### MINIMUM HOLDING TIME REQUIRED

1 Hour

### MAXIMUM HOLDING TIME

4 to 6 Hours

### TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC OVEN COOKING GUIDELINES


## TURKEY BREAST

### PRODUCT SPECIFICATIONS and PREPARATION

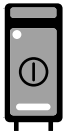
Turkey Breast: 10 to 15 lb (5 to 7 kg)

Turkey breast should be at a refrigerated temperature of 38°F to 40°F (3°C to 4°C) when placed in a preheated oven. Season as desired. Brush with oil, butter, or margarine (OPTIONAL), and sprinkle with paprika. Place breasts directly on wire shelves.

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	2	2	2	3	3
ITEMS PER SHELF	1 Turkey Breast	2 Turkey Breasts	4 Turkey Breasts	3 Turkey Breasts	3 Turkey Breasts
APPROXIMATE MAXIMUM CAPACITY	2 Turkey Breasts	4 Turkey Breasts	8 Turkey Breasts	9 Turkey Breasts	9 Turkey Breasts
PANS	none	none	none	none	none

	<b>OVERNIGHT COOK &amp; HOLD:</b>	<b>DOOR VENTS:</b>	<b>FINAL INTERNAL TEMPERATURE AFTER OVERRIDE:</b>
	Optional *	Open Full	175°F (79°C)

### TO COOK BY PROBE



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250°F (121°C).

\*When cooking and holding overnight, set the cook thermostat at 250°F (121°C).

**OVERRIDE ALLOWANCE: 8°F (4°C) average**



- Press the PROBE key.
- Press the up and down arrows to set the probe temperature to 165° to 170°F (74° to 77°C).
- Insert the product probe.



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
TO INDICATE OVEN HAS PREHEATED.



### TO COOK BY TIME



- Press and release control ON/OFF key.

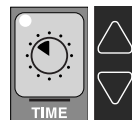


- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250° to 275°F (121° to 135°C).

\*When cooking and holding overnight, set the cook thermostat at 250°F (121°C).



- Press the TIME key.
- Set cooking timer for 3-1/2 to 4-1/2 hours.



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
TO INDICATE OVEN HAS PREHEATED.



### MINIMUM HOLDING TIME REQUIRED

1 Hour

### MAXIMUM HOLDING TIME

10 Hours

### TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC OVEN COOKING GUIDELINES

## TURKEY ROLL

### PRODUCT SPECIFICATIONS and PREPARATION

Turkey Roll, Precooked, Frozen: 8 to 12 lb (4 to 5 kg)

Place fully frozen turkey rolls directly on wire shelves to reheat.

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	1	2	2	3	3
ITEMS PER SHELF	1 Turkey Roll	2 Turkey Rolls	4 Turkey Rolls	3 Turkey Rolls	3 Turkey Rolls
APPROXIMATE MAXIMUM CAPACITY	1 Turkey Roll	4 Turkey Rolls	8 Turkey Rolls	9 Turkey Rolls	9 Turkey Rolls
PANS	none	none	none	none	none



**OVERNIGHT COOK & HOLD:**

Not Recommended

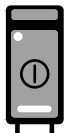
**DOOR VENTS:**

Open Full

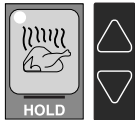
**FINAL INTERNAL TEMPERATURE AFTER OVERRIDE:**

165°F (74°C)

### TO COOK BY PROBE



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250°F (121°C).

**OVERRIDE ALLOWANCE: 10°F (6°C)**



- Press the PROBE key.
- Press the up and down arrows to set the probe temperature to 155°F (68°C).
- Insert the product probe.



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL TO INDICATE OVEN HAS PREHEATED.

**PRESS**



### TO COOK BY TIME



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250°F (121°C).



- Press the TIME key.
- Set cooking timer for 3 to 4 hours.



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL TO INDICATE OVEN HAS PREHEATED.

**PRESS**



### MINIMUM HOLDING TIME REQUIRED

1 Hour

### MAXIMUM HOLDING TIME

6 to 8 Hours

### TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC OVEN COOKING GUIDELINES

## FISH, BAKED

### PRODUCT SPECIFICATIONS and PREPARATION

Fish Fillets, Fresh or Frozen: 6 to 8 oz (170 to 227 grams)

Spray or coat sheet pans with oil. Place fillets side-by-side on sheet pans. Season as desired.

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	3	4	6	none	none
ITEMS PER SHELF	1 half-size sheet pan	1 half-size sheet pan	1 full-size sheet pan	1 full-size sheet pan	1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	3 half-size sheet pans	4 half-size sheet pans	6 full-size sheet pans	8 full-size sheet pans	8 full-size sheet pans
PANS	18" x 13" x 1" (GN 1/1: 20mm deep) (NO SHELVES REQUIRED)	18" x 13" x 1" ON SHELVES (GN 1/1 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" ON SHELVES (GN 2/1 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1 x 20mm) (ON WIRE SHELVES)	18" x 26" x 1" (GN 1/1 x 20mm) (ON WIRE SHELVES)



**OVERNIGHT COOK & HOLD:**

Not Recommended

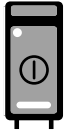
**DOOR VENTS:**

One-Half Open

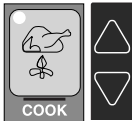
**FINAL INTERNAL TEMPERATURE  
AFTER OVERRIDE:**

160°F (71°C)

### TO COOK BY PROBE



**COOKING BY PRODUCT PROBE  
TEMPERATURE IS NOT  
RECOMMENDED FOR THIS ITEM.**



**OVERRIDE ALLOWANCE:**



**CLOSE THE OVEN DOOR.  
WAIT FOR THE AUDIBLE SIGNAL TO INDICATE OVEN HAS PREHEATED. PRESS**



### TO COOK BY TIME



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 275°F (135°C).



- Press the TIME key.
- Press the up and down arrows to set the time to 1-1/2 to 2-1/2 hours.



**CLOSE THE OVEN DOOR.  
WAIT FOR THE AUDIBLE SIGNAL TO INDICATE OVEN HAS PREHEATED. PRESS**



### MINIMUM HOLDING TIME REQUIRED

none

**TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.**

### MAXIMUM HOLDING TIME

3 to 4 Hours  
Holding time will vary greatly depending on the type of fish and the initial product moisture content.

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC OVEN COOKING GUIDELINES

## SALMON STEAKS

### PRODUCT SPECIFICATIONS and PREPARATION

Salmon Steaks: 6 to 8 oz (170 to 227 grams), 1" (25mm) thick

Spray or coat sheet pans with oil, butter or margarine. Place steaks side-by-side on sheet pans. Season as desired.

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	3	4	4	none	none
ITEMS PER SHELF	7 to 8 steaks per pan 1 half-size sheet pan	7 to 8 steaks per pan 1 half-size sheet pan	15 steaks per pan 1 full-size sheet pan	15 steaks per pan 1 full-size sheet pan	15 steaks per pan 1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	21 to 24 salmon steaks 1 half-size sheet pan	28 to 32 salmon steaks 4 half-size sheet pans	60 salmon steaks 4 full-size sheet pans	75 salmon steaks 5 full-size sheet pans	75 salmon steaks 5 full-size sheet pans
PANS	18" x 13" x 1" (GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)	18" x 13" x 1" ON SHELVES (GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" ON SHELVES (GN 2/1: 530 x 650 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1: 530 x 650 x 20mm) (ON WIRE SHELVES)	18" x 26" x 1" (GN 1/1: 530 x 650 x 20mm) (ON WIRE SHELVES)



**OVERNIGHT COOK & HOLD:**

Not Recommended

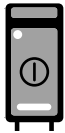
**DOOR VENTS:**

One-Half Open

**FINAL INTERNAL TEMPERATURE  
AFTER OVERRIDE:**

155°F (68°C)

### TO COOK BY PROBE



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 275°F (135°C).

**OVERRIDE ALLOWANCE: 40°F (22°C)**



- Press the PROBE key.
- Press the up and down arrows to set the probe temperature to 115°F (46°C).
- Insert the product probe.



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL **PRESS**



### TO COOK BY TIME



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 275°F (135°C).



- Press the TIME key.
- Set the timer for 1-1/2 hours.



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL **PRESS**



### MINIMUM HOLDING TIME REQUIRED

1 Hour

### MAXIMUM HOLDING TIME

3 to 4 Hours

### TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC OVEN COOKING GUIDELINES


## TROUT

### PRODUCT SPECIFICATIONS and PREPARATION

Trout, Whole: 1 lb (454 grams) dressed

Spray or coat sheet pans with oil. Wipe trout with a damp towel and place side-by-side on sheet pans. Season as desired.

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	4	6	6	none	none
ITEMS PER SHELF	6 trout 1 half-size sheet pan	6 trout 1 half-size sheet pan	12 trout 1 full-size sheet pan	12 trout 1 full-size sheet pan	12 trout 1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	24 trout 4 half-size sheet pans	36 trout 6 half-size sheet pans	72 trout 6 full-size sheet pans	96 trout 8 full-size sheet pans	96 trout 8 full-size sheet pans
PANS	18" x 13" x 1" (GN 1/1 x 20mm) (NO SHELVES REQUIRED)	18" x 13" x 1" ON SHELVES (GN 1/1 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" ON SHELVES (GN 2/1 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1 x 20mm) (ON WIRE SHELVES)	18" x 26" x 1" (GN 1/1 x 20mm) (ON WIRE SHELVES)

 <b>OVERNIGHT COOK &amp; HOLD:</b> Not Recommended	<b>DOOR VENTS:</b> One-Half Open	<b>FINAL INTERNAL TEMPERATURE AFTER OVERRIDE:</b> 155-160°F (68-71°C)
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### TO COOK BY PROBE



**COOKING BY PRODUCT PROBE**

**TEMPERATURE IS NOT RECOMMENDED FOR THIS ITEM.**

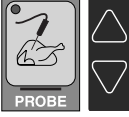


HOLD




COOK

**OVERRIDE ALLOWANCE:**




**CLOSE THE OVEN DOOR.**

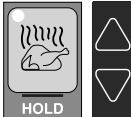
WAIT FOR THE AUDIBLE SIGNAL TO INDICATE OVEN HAS PREHEATED. **PRESS**



### TO COOK BY TIME




- Press and release control ON/OFF key.




HOLD

- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).




COOK

- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 275°F (135°C).




TIME

- Press the TIME key.
- Press the up and down arrows to set the time to 1 to 1-1/2 hours.



**CLOSE THE OVEN DOOR.**

WAIT FOR THE AUDIBLE SIGNAL TO INDICATE OVEN HAS PREHEATED. **PRESS**



### MINIMUM HOLDING TIME REQUIRED

none

### MAXIMUM HOLDING TIME

4 to 6 Hours

### TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.



# ELECTRONIC OVEN COOKING GUIDELINES

## POTATOES


### PRODUCT SPECIFICATIONS and PREPARATION

Potatoes, Baking: 80 to 90 count


*Always store potatoes at room temperature.*

Wash potatoes before placing in a preheated oven. Allow oven to preheat for a minimum of 30 minutes. Place potatoes directly on wire shelves.

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	2	3	4	4	4
ITEMS PER SHELF	10 to 12 per shelf	10 to 12 per shelf	20 to 25 per shelf	20 to 25 per shelf	20 to 25 per shelf
APPROXIMATE MAXIMUM CAPACITY	20 to 24 potatoes	30 to 36 potatoes	80 to 100 potatoes	80 to 100 potatoes	80 to 100 potatoes
PANS	none	none	none	none	none


 <b>OVERNIGHT COOK &amp; HOLD:</b> Not Recommended	<b>DOOR VENTS:</b> Open Full	<b>FINAL INTERNAL TEMPERATURE AFTER OVERRIDE:</b> 190°F (88°C)
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### TO COOK BY PROBE




**COOKING BY PRODUCT PROBE**

**TEMPERATURE IS NOT RECOMMENDED FOR THIS ITEM.**

  
 HOLD

  
 COOK


**VERRIDE ALLOWANCE:**

  
 PROBE




**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL TO INDICATE OVEN HAS PREHEATED.


PRESS


  
 START


### TO COOK BY TIME




- Press and release control on/off key.

  
 HOLD


  
 COOK

  
 TIME



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL TO INDICATE OVEN HAS PREHEATED.

PRESS

  
 START

### MINIMUM HOLDING TIME REQUIRED

none

### MAXIMUM HOLDING TIME

7 Hours

### TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC OVEN COOKING GUIDELINES


## QUICHE

### PRODUCT SPECIFICATIONS and PREPARATION

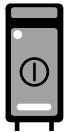
Prebake the shells in pie plates at 275°F (135°C) for approximately 40 minutes. Pour the quiche mixture into the prebaked shells and bake in a preheated oven.

Quiche is done when product sets up.

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	2	2	4	8	8
ITEMS PER SHELF	2 quiche	2 quiche	5 quiche	3 quiche	3 quiche
APPROXIMATE MAXIMUM CAPACITY	4 quiche	4 quiche	20 quiche	24 quiche	24 quiche
PANS	8" to 9" pie plate (203mm to 229mm)	8" to 9" pie plate (203mm to 229mm)	8" to 9" pie plate (203mm to 229mm)	8" to 9" pie plate (203mm to 229mm)	8" to 9" pie plate (203mm to 229mm)

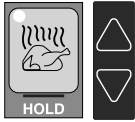
 <b>OVERNIGHT COOK &amp; HOLD:</b> NO	<b>DOOR VENTS:</b> Open Full	<b>FINAL INTERNAL TEMPERATURE AFTER OVERRIDE:</b> N/A
--	---------------------------------	--

### TO COOK BY PROBE



#### COOKING BY PRODUCT PROBE

**TEMPERATURE IS NOT  
RECOMMENDED FOR THIS ITEM.**



#### OVERRIDE ALLOWANCE:



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
TO INDICATE OVEN HAS PREHEATED.



### TO COOK BY TIME



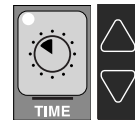
- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 275°F (135°C).



- Press the TIME key.
- Press the up and down arrows to select a cook time of approximately 2 hours or until product sets up.



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
TO INDICATE OVEN HAS PREHEATED.



### MINIMUM HOLDING TIME REQUIRED

none

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

### MAXIMUM HOLDING TIME

5 Hours

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC OVEN COOKING GUIDELINES

## RICE

### PRODUCT SPECIFICATIONS and PREPARATION

Use converted, long-grain rice only. Follow package directions for proportional amounts of rice to liquid. Heat liquid or water to 170°F (77°C) and add rice. Fill pans to half the pan depth and cover pans with foil.

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	none	none	none	3	3
ITEMS PER SHELF	1 full-size pan	1 full-size pan	2 full-size pans	1 full-size pan	1 full-size pan
APPROXIMATE MAXIMUM CAPACITY	2 full-size pans	2 full-size pans	4 full-size pans	3 full-size pans	3 full-size pans
PANS	12" x 20" x 2-1/2" (GN 1/1 x 65mm)	12" x 20" x 2-1/2" (GN 1/1 x 65mm)	12" x 20" x 2-1/2" (GN 1/1 x 65mm)	12" x 20" x 2-1/2" (GN 1/1 x 65mm)	12" x 20" x 2-1/2" (GN 1/1 x 65mm)



**OVERNIGHT COOK & HOLD:**

Optional

**DOOR VENTS:**

Closed

**FINAL INTERNAL TEMPERATURE**

**AFTER OVERRIDE:**

160° to 170°F (71° to 77°C)

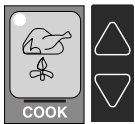
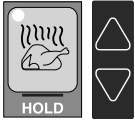
### TO COOK BY PROBE



**COOKING BY PRODUCT PROBE**

**TEMPERATURE IS NOT**

**RECOMMENDED FOR THIS ITEM.**



**OVERRIDE ALLOWANCE:**



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
TO INDICATE OVEN HAS PREHEATED.



### TO COOK BY TIME



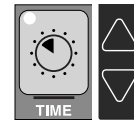
- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 275°F (135°C).



- Press the TIME key.
- Press the up and down arrows to select a cook time of approximately 3-1/2 to 4 hours.



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
TO INDICATE OVEN HAS PREHEATED.



### MINIMUM HOLDING TIME REQUIRED

none

### MAXIMUM HOLDING TIME

8 Hours

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC OVEN COOKING GUIDELINES

## BAKED EGG CUSTARD

### PRODUCT SPECIFICATIONS and PREPARATION

Use a favorite custard recipe. Pour custard mixture into cups to a depth of 2/3 the container height and place cups on a sheet pan. Product volume and cook time is predicated on cup size.

**NO WATER BATH IS REQUIRED.** Bake in a preheated oven. Custard is done when product has set or when knife inserted in center of cup is clean when removed.

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	3	4	4	none	none
ITEMS PER SHELF	1 half-size sheet pan	1 half-size sheet pan	1 full-size sheet pan	1 full-size sheet pan	1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	3 half-size sheet pans	4 half-size sheet pans	4 full-size sheet pans	5 full-size sheet pans	5 full-size sheet pans
PANS	18" x 13" x 1" (GN 1/1 x 20mm) (NO SHELVES REQUIRED)	18" x 13" x 1" (GN 1/1 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 2/1 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1 x 20mm) (ON WIRE SHELVES)	18" x 26" x 1" (GN 1/1 x 20mm) (ON WIRE SHELVES)



**OVERNIGHT COOK & HOLD:**

NO

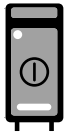
**DOOR VENTS:**

Closed

**FINAL INTERNAL TEMPERATURE AFTER OVERRIDE:**

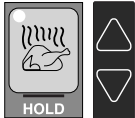
N/A

### TO COOK BY PROBE



**COOKING BY PRODUCT PROBE**

**TEMPERATURE IS NOT  
RECOMMENDED FOR THIS ITEM.**



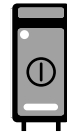
**OVERRIDE ALLOWANCE:**



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
TO INDICATE OVEN HAS PREHEATED.



### TO COOK BY TIME



- Press and release control ON/OFF key.



DO NOT SET.



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250°F (121°C).



- Press the TIME key.
- Press the up and down arrows to select a cook time of approximately 60-90 min., 4 oz. ramekins, up to 3 hours for 4" steam pans



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
TO INDICATE OVEN HAS PREHEATED.



### MINIMUM HOLDING TIME REQUIRED

none

### MAXIMUM HOLDING TIME

none

**TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.**

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.


# ELECTRONIC OVEN COOKING GUIDELINES

## SHEET CAKE

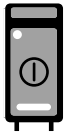
### PRODUCT SPECIFICATIONS and PREPARATION

Use a favorite cake recipe or mix. Pour batter in pans to one-half the pan depth. Keep oven door closed during the cooking cycle. The cake is done when a toothpick inserted in the center of the cake is clean when removed.

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	3	4	4	none	none
ITEMS PER SHELF	1 half-size sheet pan	1 half-size sheet pan	1 full-size sheet pan	1 full-size sheet pan	1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	3 half-size sheet pans	4 half-size sheet pans	4 full-size sheet pans	4 full-size sheet pans	4 full-size sheet pans
PANS	18" x 13" x 1" (GN 1/1 x 20mm) (NO SHELVES REQUIRED)	18" x 13" x 1" (GN 1/1 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 2/1 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1 x 20mm) (ON WIRE SHELVES)	18" x 26" x 1" (GN 1/1 x 20mm) (ON WIRE SHELVES)

 <b>OVERNIGHT COOK &amp; HOLD:</b> <b>NO</b>	<b>DOOR VENTS:</b> Open Full	<b>FINAL INTERNAL TEMPERATURE AFTER OVERRIDE:</b> N/A
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### TO COOK BY PROBE



#### COOKING BY PRODUCT PROBE



**TEMPERATURE IS NOT RECOMMENDED FOR THIS ITEM.**



#### OVERRIDE ALLOWANCE:



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
TO INDICATE OVEN HAS PREHEATED.



### TO COOK BY TIME



- Press and release control ON/OFF key.



DO NOT SET.



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 325°F (163°C).



- Press the TIME key.
- Press the up and down arrows to select a cook time of approximately 1-1/2 hours.



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
TO INDICATE OVEN HAS PREHEATED.



### MINIMUM HOLDING TIME REQUIRED

none

### MAXIMUM HOLDING TIME

none

### TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC OVEN COOKING GUIDELINES

## CHEESE CAKE

### PRODUCT SPECIFICATIONS and PREPARATION

Use a favorite cheese cake recipe or mix. Pour batter into springform pans and bake in a preheated oven. The cheese cake is done when a toothpick inserted in the center is clean when removed. To prevent cracking, allow the cheese cake to remain in the oven until it reaches room temperature.

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	2	2	4	4	4
ITEMS PER SHELF	2 cakes	2 cakes	5 cakes	3 cakes	3 cakes
APPROXIMATE MAXIMUM CAPACITY	4 cakes	4 cakes	20 cakes	12 cakes	12 cakes
PANS	8" to 10" round spring form pans (203mm to 254mm)	8" to 10" round spring form pans (203mm to 254mm)	8" to 10" round spring form pans (203mm to 254mm)	8" to 10" round spring form pans (203mm to 254mm)	8" to 10" round spring form pans (203mm to 254mm)



**OVERNIGHT COOK & HOLD:**

NO

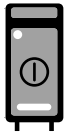
**DOOR VENTS:**

Open Full

**FINAL INTERNAL TEMPERATURE AFTER OVERRIDE:**

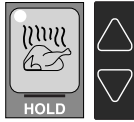
N/A

### TO COOK BY PROBE



**COOKING BY PRODUCT PROBE**

**TEMPERATURE IS NOT  
RECOMMENDED FOR THIS ITEM.**



**OVERRIDE ALLOWANCE:**



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
TO INDICATE OVEN HAS PREHEATED.



### TO COOK BY TIME



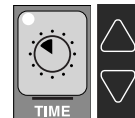
- Press and release control ON/OFF key.



DO NOT SET.



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250°F (121°C).



- Press the TIME key.
- Press the up and down arrows to select a cook time of approximately 90 min. to 2 to 3 hours depending on pan depth.



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
TO INDICATE OVEN HAS PREHEATED.



**MINIMUM HOLDING TIME REQUIRED**

none

**TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.**

**MAXIMUM HOLDING TIME**

none

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC OVEN COOKING GUIDELINES

## PRECOOKED FROZEN FINGER FOODS

### PRODUCT SPECIFICATIONS and PREPARATION

- CHICKEN NUGGETS:** Approximately 40 per full-size sheet pan.  
**CORN DOGS:** Approximately 30 per full-size sheet pan.  
**EGG ROLLS:** Approximately 40 per full-size sheet pan.  
**MINI PIZZA:** Approximately 12 to 15 per full-size sheet pan.

Line sheet pans with baking pan liners (OPTIONAL) and insert wire pan grid. Place items side-by-side on the wire pan grids.

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	2	3	5	none	none
ITEMS PER SHELF	1 half-size sheet pan	1 half-size sheet pan	1 full-size sheet pan	1 full-size sheet pan	1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	2 half-size sheet pans	3 half-size sheet pans	5 full-size sheet pans	5 full-size sheet pans	5 full-size sheet pans
PANS	18" x 13" x 1" (GN 1/1 x 20mm) (NO SHELVES REQUIRED)	18" x 13" x 1" (GN 1/1 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1 x 20mm) (ON WIRE SHELVES)	18" x 26" x 1" (GN 1/1 x 20mm) (ON WIRE SHELVES)



#### OVERNIGHT COOK & HOLD:

Not Recommended

#### DOOR VENTS:

Open Full

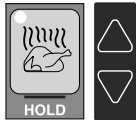
#### FINAL INTERNAL TEMPERATURE AFTER OVERRIDE:

150°F (66°C)

### TO COOK BY TIME



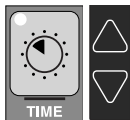
- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 275°F (135°C).



- Press the TIME key.
- Press the up and down arrows to select a cook time of approximately 2-1/2 hours.



**CLOSE THE OVEN DOOR.**  
 WAIT FOR THE AUDIBLE SIGNAL TO INDICATE OVEN HAS PREHEATED. **PRESS**



**CLOSE THE OVEN DOOR.**  
 WAIT FOR THE AUDIBLE SIGNAL TO INDICATE OVEN HAS PREHEATED. **PRESS**



COOKING TIME TO BE SET: 2-1/2 hours

**DO NOT ALLOW THE PRODUCT TO REMAIN IN THE OVEN FOR THE FULL SET COOKING TIME.**

Set an independent timer (or mechanical bill timer on equipped models) using the following guidelines:

CORN DOGS: 30 to 45 minutes

EGG ROLL: 45 to 60 minutes

CHICKEN NUGGETS: 45 to 60 minutes

MINI PIZZA: 60 minutes

Product may be heated from a refrigerated or frozen state. Cooking times must be adjusted accordingly. Make certain product reaches the fully heated temperature. Check internal product temperature before removing product from oven and adjust heating time as required.

#### MINIMUM HOLDING TIME REQUIRED

none

#### TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

#### MAXIMUM HOLDING TIME

Maximum holding time varies from product to product. Generally expect a 1 to 3 hour maximum holding time for product acceptability.

# ELECTRONIC OVEN COOKING GUIDELINES

## FROZEN CONVENIENCE ENTRÉE PANS

### PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN. PRODUCT MUST BE FULLY FROZEN WHEN PLACED IN A PREHEATED OVEN.

Leave product in the original container with foil cover in place. Pour 1/2 gallon (1 liter) of hot water into the drip pan located on the bottom surface of the oven compartment. Place containers directly on wire shelves according to the diagram shown.

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	—	—	3	5	5
ITEMS PER SHELF	—	—	4 foil half-size pans	2 foil half size pans	2 foil half-size pans
APPROXIMATE MAXIMUM CAPACITY	—	—	12 foil half-size pans	10 foil half-size pans	10 foil half-size pans
PANS	—	—	4-1/4 qts: 10" x 12" x 2-1/2" (GN/1/2: 3,75 ltr: 265 x 325 x 65mm)	4-1/4 qts: 10" x 12" x 2-1/2" (GN/1/2: 3,75 ltr: 265 x 325 x 65mm)	4-1/4 qts: 10" x 12" x 2-1/2" (GN/1/2: 3,75 ltr: 265 x 325 x 65mm)



**OVERNIGHT COOK & HOLD:**

Optional

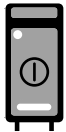
**DOOR VENTS:**

Closed

**FINAL INTERNAL TEMPERATURE  
AFTER OVERRIDE:**

140°F (60°C)

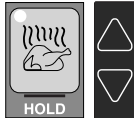
### TO COOK BY PROBE



**COOKING BY PRODUCT PROBE  
TEMPERATURE IS NOT**

**RECOMMENDED FOR THIS ITEM.**

**The probe cannot be inserted  
into a frozen product.**



### OVERRIDE ALLOWANCE:

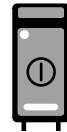


**CLOSE THE OVEN DOOR.  
WAIT FOR THE AUDIBLE SIGNAL TO INDICATE OVEN HAS PREHEATED.**

**PRESS**



### TO COOK BY TIME



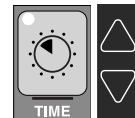
- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 275°F (135°C).



- Press the TIME key.
- See pan placement diagrams and timer setting shown on next page.



**CLOSE THE OVEN DOOR.  
WAIT FOR THE AUDIBLE SIGNAL TO INDICATE OVEN HAS PREHEATED.**

**PRESS**



### MINIMUM HOLDING TIME REQUIRED

1 Hour

**TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.**

### MAXIMUM HOLDING TIME

16 to 18 Hours

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.



# ELECTRONIC OVEN COOKING GUIDELINES

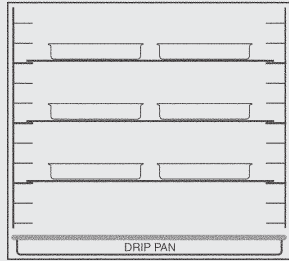
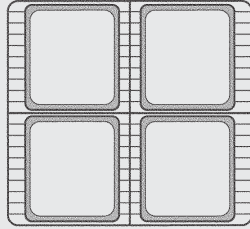
## FROZEN CONVENIENCE ENTRÉE PANS

### PRODUCT SPECIFICATIONS and PREPARATION

#### 750 SERIES

QUANTITY HALF-PANS	TIMER SETTING TOTAL HOURS
1	2 hours, 30 minutes
2	2 hours, 45 minutes
3	3 hours, 30 minutes
4	3 hours, 30 minutes
5	4 hours, 00 minutes
6	4 hours, 30 minutes
7	5 hours, 00 minutes
8	5 hours, 00 minutes
9	6 hours, 40 minutes
10	7 hours, 25 minutes
11	7 hours, 25 minutes
12	7 hours, 25 minutes

TOP VIEW



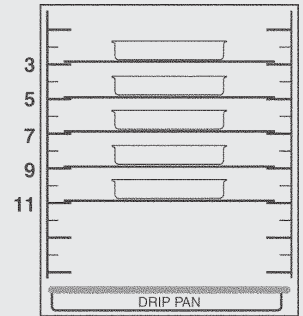
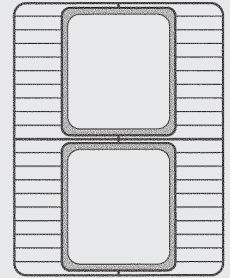
FRONT VIEW

#### 1000 SERIES

QUANTITY HALF-PANS	TIMER SETTING TOTAL HOURS
1	2 hours, 45 minutes
2	3 hours, 00 minutes
3	3 hours, 00 minutes
4	3 hours, 45 minutes
5	4 hours, 00 minutes
6	4 hours, 40 minutes
7	5 hours, 00 minutes
8	5 hours, 00 minutes
9	6 hours, 00 minutes
10	6 hours, 00 minutes

#### 1200 SERIES

TOP VIEW



FRONT VIEW

Frozen convenience entrées removed from the original food processor's intact packaging must be treated as a product for reheating. Products for reheating must reach an internal product temperature of 165°F (74°C) for the amount of time specified by local health (hygiene) regulations.

# ELECTRONIC OVEN COOKING GUIDELINES

## FROZEN CONVENIENCE PORTIONED ENTRÉES

### PRODUCT SPECIFICATIONS and PREPARATION

REHEAT THE OVEN. PRODUCT MUST BE FULLY FROZEN WHEN PLACED IN A PREHEATED OVEN.

Leave product in the original container with foil cover in place. Pour 1/2 gallon (1 liter) of hot water into the drip pan located on the bottom surface of the oven compartment. Place containers directly on wire shelves according to the diagram shown.

**DO NOT OVER-COOK — CHECK INTERNAL PRODUCT TEMPERATURE**

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	—	—	3	3	3
ITEMS PER SHELF	—	—	9 portions	9 portions	9 portions
APPROXIMATE MAXIMUM CAPACITY	—	—	27 portions	27 portions	27 portions
PANS	—	—	7-3/4" x 5" - 9 to 13 oz (197mm x 127mm) (255gm to 369gm)	7-3/4" x 5" - 9 to 13 oz (197mm x 127mm) (255gm to 369gm)	7-3/4" x 5" - 9 to 13 oz (197mm x 127mm) (255gm to 369gm)



**OVERNIGHT COOK & HOLD:**

Not Recommended

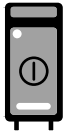
**DOOR VENTS:**

Closed

**FINAL INTERNAL TEMPERATURE  
AFTER OVERRIDE:**

140°F (60°C)

### TO COOK BY TIME



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C)



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 275°F (135°C).



- Press the TIME key.
- Press the up and down arrows to select a cook time of approximately 2 hours.

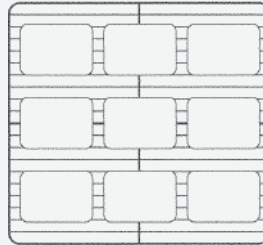
\*Frozen convenience entrées removed from the original food processor's intact packaging must be treated as a product for reheating. Products for reheating must reach an internal temperature of 165°F (74°C) for the amount of time specified by local health (hygiene) regulations.



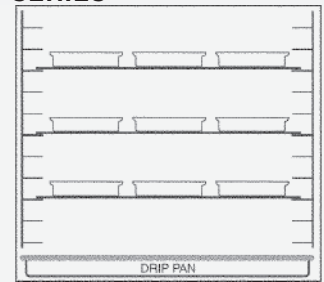
**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
TO INDICATE OVEN HAS PREHEATED.



#### 750 SERIES

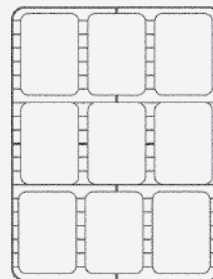


TOP VIEW



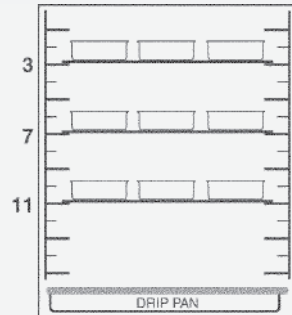
FRONT VIEW

#### 1000 SERIES



TOP VIEW

#### 1200 SERIES



FRONT VIEW

#### MINIMUM HOLDING TIME REQUIRED

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING. none

#### MAXIMUM HOLDING TIME

4 Hours

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC OVEN COOKING GUIDELINES

## BREAKFAST SANDWICHES

### PRODUCT SPECIFICATIONS and PREPARATION

Thaw biscuits, croissants, or English muffins and slice horizontally. Place each ingredient on the lower half of the bread slice in the following order.

1. Sausage patty, ham slices, or precooked bacon, frozen or thawed.
2. Egg patty (OPTIONAL), frozen or thawed.
3. 1/2 oz (14 gm) slice of American processed cheese (OPTIONAL).

Place upper half of bread slice on top of the other ingredients and wrap each sandwich in clear plastic wrap. Line sheet pans with baking pan liners (optional) and insert wire pan grid. Place wrapped sandwiches side-by-side on the wire pan grids.

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	2	3	3	none	none
ITEMS PER SHELF	1 half-size sheet pan	1 half-size sheet pan	1 full-size sheet pan	1 full-size sheet pan	1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	2 half-size sheet pans	3 half-size sheet pans	3 full-size sheet pans	5 full-size sheet pans	5 full-size sheet pans
PANS	18" x 13" x 1" (GN 1/1: 20mm deep) (NO SHELVES REQUIRED)	18" x 13" x 1" (GN 1/1: 20mm deep) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 2/1: 20mm deep) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1: 20mm deep) (ON WIRE SHELVES)	18" x 26" x 1" (GN 1/1: 20mm deep) (ON WIRE SHELVES)



**OVERNIGHT COOK & HOLD:**

Not Recommended

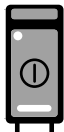
**DOOR VENTS:**

Open Full

**FINAL INTERNAL TEMPERATURE AFTER OVERRIDE:**

150°F (66°C)

### TO COOK BY TIME



- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 275°F (135°C).



- Press the TIME key.
- Press the up and down arrows to select a cook time of approximately 2-1/2 hours.



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
TO INDICATE OVEN HAS PREHEATED.



COOKING TIME TO BE SET: 2-1/2 hours

**DO NOT ALLOW THE PRODUCT TO REMAIN IN THE OVEN FOR THE FULL SET COOKING TIME.**

Set an independent timer (or mechanical bill timer on equipped models) using the following guidelines:

45 to 60 minutes

**MAKE CERTAIN PRODUCT REACHES THE FULLY HEATED TEMPERATURE.**

CHECK INTERNAL PRODUCT TEMPERATURE

BEFORE REMOVING PRODUCT FROM OVEN AND

ADJUST HEATING TIME AS REQUIRED.

### MINIMUM HOLDING TIME REQUIRED

none

### MAXIMUM HOLDING TIME

2 to 3 Hours

### TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC OVEN COOKING GUIDELINES

## COOKIES

### PRODUCT SPECIFICATIONS and PREPARATION

Premixed frozen commercial cookie dough at room temperature.

Premixed frozen commercial cookie dough pieces.

Preheat oven at 325°F (163°C) for a minimum of one hour. Line full-size sheet pans with baking pan liners. Use a number 30 scoop to produce a 1 oz (28 gm) cookie. Evenly space portioned cookie dough on sheet pans and load all pans in the oven at one time. Oven doors must remain closed during baking. **DO NOT OVER-BAKE.**

Approximate pan capacity: 24 cookies per full-size sheet pan.

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	3	6	6	none	none
ITEMS PER SHELF	1 half-size sheet pan	1 half-size sheet pan	1 full-size sheet pan	1 full-size sheet pan	1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	3 half-size sheet pans	6 half-size sheet pans	6 full-size sheet pans	8 full-size sheet pans	8 full-size sheet pans
PANS	18" x 13" x 1" (GN 1/1 x 20mm) (NO SHELVES REQUIRED)	18" x 13" x 1" (GN 1/1 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1 x 20mm) (ON WIRE SHELVES)	18" x 26" x 1" (GN 1/1 x 20mm) (ON WIRE SHELVES)



**OVERNIGHT COOK & HOLD:**

**NO**

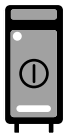
**DOOR VENTS:**

**Open Full**

**FINAL INTERNAL TEMPERATURE AFTER OVERRIDE:**

**N/A**

### TO COOK BY TIME



- Press and release control ON/OFF key.



**DO NOT SET.**



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 325°F (163°C).



- Press the TIME key.
- Press the up and down arrows to select a cook time.



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
TO INDICATE OVEN HAS PREHEATED.



**COOKING TIME TO BE SET:**

Fresh: 1 full-size sheet pan: 20 minutes  
2-3 full-size sheet pans: 45 minutes

Frozen: 1 full-size sheet pan: 30 minutes  
2-3 full-size sheet pans: 45-60 minutes

Cookies will continue to bake for approximately 3 minutes after being removed from the oven. Take this factor into consideration to prevent over-baking. Place cookies on bakery rack for cooling.

### MINIMUM HOLDING TIME REQUIRED

none

### MAXIMUM HOLDING TIME

none

### TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC OVEN COOKING GUIDELINES

## DOUGHNUTS

### PRODUCT SPECIFICATIONS and PREPARATION

#### FROZEN PRECOOKED DOUGHNUTS

Line sheet pans with baking pan liners and insert wire pan grid. Evenly space doughnuts on wire grids. Doughnuts can be heated from a thawed or fully frozen state. For more even heating, place pans with solid doughnuts toward the top of the oven compartment and doughnuts with holes toward the bottom of the compartment.

Approximate pan capacity: 30 doughnuts per full-size sheet pan

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	2	4	4	none	none
ITEMS PER SHELF	1 half-size sheet pan	1 half-size sheet pan	1 full-size sheet pan	1 full-size sheet pan	1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	2 half-size sheet pans	4 half-size sheet pans	4 full-size sheet pans	8 full-size sheet pans	8 full-size sheet pans
PANS	18" x 13" x 1" (GN 1/1 x 20mm) (NO SHELVES REQUIRED)	18" x 13" x 1" (GN 1/1 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1 x 20mm) (ON WIRE SHELVES)	18" x 26" x 1" (GN 1/1 x 20mm) (ON WIRE SHELVES)



**OVERNIGHT COOK & HOLD:**

**NO**

**DOOR VENTS:**

Open Full

**FINAL INTERNAL TEMPERATURE**

**AFTER OVERRIDE:**

100° to 110°F (38° to 43°C)

### TO COOK BY TIME



- Press and release control ON/OFF key.



DO NOT SET.



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 325°F (163°C).



- Press the TIME key.
- Press the up and down arrows to select a cook time of approximately 2-1/2 hours.



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
TO INDICATE OVEN HAS PREHEATED.



COOKING TIME TO BE SET: 2-1/2 hours

**DO NOT ALLOW THE PRODUCT TO REMAIN IN THE OVEN FOR THE FULL SET COOKING TIME.**

Set an independent timer (or mechanical bill timer on equipped models) using the following guidelines:

**45 to 60 minutes**

**MAKE CERTAIN PRODUCT REACHES THE FULLY HEATED TEMPERATURE.** Check internal product temperature before removing product from oven and adjust heating time as required.

Remove from oven as soon as the required internal temperature has been reached. Glaze while still warm. Immediately place glazed doughnuts in a heated display case.

#### MINIMUM HOLDING TIME REQUIRED

none

#### MAXIMUM HOLDING TIME

4 to 6 Hours

#### TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC OVEN COOKING GUIDELINES

## DOUGH PROOFING

### PRODUCT SPECIFICATIONS and PREPARATION

For use with dough in the form of loaves or rolls as required. Capacities shown are provided as a general guideline only and will depend on the size and shape of the selected items to be proofed. Additional wire shelves may be required for maximum capacities shown below.

#### OPTION:

For added humidity, add approximately 2 cups (0,24 liter) of water in the drip pan located at the bottom of the oven.

MODELS	AS-250	500 SERIES	750 SERIES	1000 SERIES	1200 SERIES PER COMPARTMENT
NUMBER OF SHELVES	3	6	6	none	none
ITEMS PER SHELF	1 half-size sheet pan	1 half-size sheet pan	1 full-size sheet pan	1 full-size sheet pan	1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	3 half-size sheet pans	6 half-size sheet pans	6 full-size sheet pans	8 full-size sheet pans	8 full-size sheet pans
PANS	18" x 13" x 1" ON SHELVES (GN 1/1: 530 x 325 x 20mm)	18" x 13" x 1" ON SHELVES (GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" ON SHELVES (GN 2/1: 530 x 650 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1: 530 x 325 x 20mm) (ON WIRE SHELVES)	18" x 26" x 1" (GN 1/1: 530 x 325 x 20mm) (ON WIRE SHELVES)



**OVERNIGHT COOK & HOLD:**

N/A

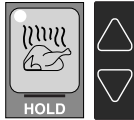
**DOOR VENTS:**

CLOSED

**FINAL INTERNAL TEMPERATURE AFTER OVERRIDE:**

N/A

### TO COOK BY PROBE



**PRODUCT PROBE CANNOT BE USED FOR DOUGH PROOFING.**



**OVERRIDE ALLOWANCE:**



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
TO INDICATE OVEN HAS PREHEATED.



### TO COOK BY TIME



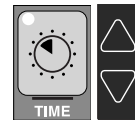
- Press and release control ON/OFF key.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 90° TO 100°F (32° to 38°C).



- Do not press the COOK key.



- Press the TIME key.
- Press the up and down arrows to set the time based on size and quantity of dough, generally, 45 to 90 minutes.



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
TO INDICATE OVEN HAS PREHEATED.



### MINIMUM HOLDING TIME REQUIRED

N/A

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.


### MAXIMUM HOLDING TIME

N/A

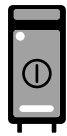
THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# PROCEDURE BLANK: ELECTRONIC OVEN COOKING

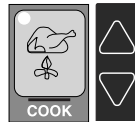
## PRODUCT SPECIFICATIONS and PREPARATION

<b>MODEL</b>		 <b>OVERNIGHT COOK &amp; HOLD:</b>
NUMBER OF SHELVES		
ITEMS PER SHELF		<b>DOOR VENTS:</b>
APPROXIMATE MAXIMUM CAPACITY		
PANS		<b>FINAL INTERNAL TEMPERATURE AFTER OVERRIDE</b>

### TO COOK BY PROBE



- Press and release control ON/OFF key.



#### OVERRIDE ALLOWANCE:



CLOSE THE OVEN DOOR.  
WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
TO INDICATE OVEN HAS PREHEATED.



#### MINIMUM HOLDING TIME REQUIRED

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

### TO COOK BY TIME



- Press and release control ON/OFF key.



CLOSE THE OVEN DOOR.  
WAIT FOR THE AUDIBLE SIGNAL **PRESS**  
TO INDICATE OVEN HAS PREHEATED.



#### MAXIMUM HOLDING TIME

#### NOTES

# SMOKER OPERATION

## COOKING • SMOKING • HOLDING PROCEDURES

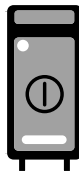
### 1. PREPARE UNIT FOR COOKING

- A. Insert and adjust the required number of shelves inside the cooking cavity. Insert each shelf with curved edge of the shelf toward the back of the oven.
- B. Adjust the inside door vents as indicated in the individual cooking procedure selected.

**NOTE: ALWAYS KEEP DOOR VENTS CLOSED WHEN COOKING WITH THE SMOKING FUNCTION.**

- C. Insert drip pan on the bottom surface of the oven cavity.

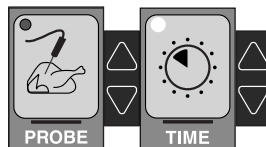
### 2. PREHEAT OVEN



- A. Press power switch "ON."



- B. Press and set "COOK" thermostat to required cooking temperature.



- C. Press and set "PROBE" or "TIME."



- D. Press and set "HOLD" thermostat to required holding temperature.



The oven is automatically programmed to preheat to the set cooking temperature. The oven will produce an audible signal when fully preheated.

## WARNING



THE USE OF IMPROPER MATERIALS FOR THE SMOKING FUNCTION COULD RESULT IN DAMAGE, HAZARD, EQUIPMENT FAILURE OR COULD REDUCE THE OVERALL LIFE OF THE OVEN.

DO NOT USE SAWDUST FOR SMOKING.

DO NOT USE WOOD CHIPS SMALLER THAN THUMBNAIL SIZE.

## SMOKING TIMES

It is recommended the operator be familiar with the taste preferences of the area. Initially experimenting with a minimal amount of smoking time is suggested.

LIGHT SMOKE FLAVOR . . . . .	10 MINUTES
MEDIUM SMOKE FLAVOR . . . . .	30 MINUTES
HEAVY SMOKE FLAVOR . . . . .	40 MINUTES
VERY HEAVY SMOKE FLAVOR . . . . .	60 MINUTES*
EXTRA HEAVY SMOKE FLAVOR . . . . .	80 MINUTES*

\*FOR A SMOKING TIME OVER 60 MINUTES:  
RELOAD WOOD CHIP CONTAINER AND ACTIVATE SMOKING TIMER AS NEEDED.



# SMOKER OPERATION

## COOKING • SMOKING • HOLDING PROCEDURES

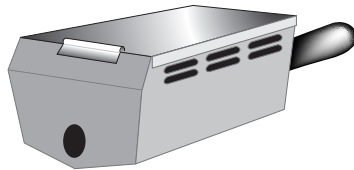
### HOT SMOKE

#### 3. PREPARE PRODUCT FOR COOKING

- A. Refer to individual cooking instructions.

#### 4. PREPARE WOOD CHIPS

- A. Take one container load of dry wood chips and soak the chips in water for 5 to 10 minutes.



- B. Shake excess water off wood chips.
- C. Remove Wood Chip Container from the interior back panel of the smoker. Place the moistened chips in the Wood Chip Container and replace the container in the oven.

#### 5. LOAD PRODUCT ON SHELVES

- A. Refer to individual cooking instructions. Do **NOT** overload the oven.
- B. Most meat products are cooked directly on wire shelves. For many products, the use of pans is not recommended. See individual product guidelines for recommendations.

#### 6. SET SMOKING TIMER

The Smoking Timer activates the heating element located within the Wood Chip Container. When the Wood Chip Container is full, the heating element can be activated to produce smoke for a period of approximately 1 hour.

#### TO SET SMOKING FUNCTION:



- Press the SMOKER KEY.
- Press the up  $\Delta$  and down  $\nabla$  arrow keys to select the smoke time in minutes.

**PRESS**  $\blacktriangleright$



#### 7. OVERNIGHT COOK AND HOLD

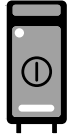
For maximum product tenderizing and to reduce labor during peak preparation hours, it is highly recommended that many products be cooked and held overnight. Refer to individual cooking instructions.

# SMOKER OPERATION

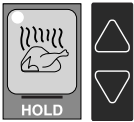
## COOKING • SMOKING • HOLDING PROCEDURES

### COLD SMOKE

**THE OVEN MUST BE AT ROOM TEMPERATURE BEFORE BEGINNING THE COLD SMOKE PROCEDURE.**



A. Press power switch "ON."



B. Press HOLD KEY.

- Press the up  $\triangle$  and down  $\nabla$  arrow keys to set HOLD temperature to 32°F (0°C).



C. Press and hold the "SMOKER" key for approximately 5 seconds until an audible signal (beep) is heard and smoke time is displayed.

- Press the up  $\triangle$  and down  $\nabla$  arrow keys to select the smoke time in minutes.



D. Insert sanitized PROBE into the product and allow temperature of probe to reach product temperature (approximately 10 seconds).



E. Press PROBE KEY.

- Press the up  $\triangle$  and down  $\nabla$  arrow keys to set PROBE temperature to 50°F (10°C).

**PRESS**  $\blacktriangleright$



**NOTE:** If probe temperature is above the set probe temperature of 50°F (10°C), the probe light will flash and the unit will beep 3 times every 15 seconds to alert the operator to a product over temperature condition.

## WARNING



THE USE OF IMPROPER MATERIALS FOR THE SMOKING FUNCTION COULD RESULT IN DAMAGE, HAZARD, EQUIPMENT FAILURE OR COULD REDUCE THE OVERALL LIFE OF THE OVEN.

DO NOT USE SAWDUST FOR SMOKING.

DO NOT USE WOOD CHIPS SMALLER THAN THUMBNAIL SIZE.

### \*OVEN DEFAULT TEMPERATURE ADJUSTMENT



- Holding the SMOKER KEY for 5 seconds will set the oven to a default temperature of 60°F (16°C) to prevent the oven from producing heat.

**TO INCREASE THE DEFAULT TEMPERATURE:** Press the HOLD KEY and press the up  $\triangle$  arrow to set a higher default temperature.



# ELECTRONIC SMOKING OVEN COOKING GUIDELINES

## SMOKED BEEF BRISKET

### PRODUCT SPECIFICATIONS and PREPARATION

Beef Brisket, Fresh: 9 to 13 lb (4 to 6 kg)

Season brisket as desired. Place brisket directly on wire shelves, fat side down. Briskets can also be wrapped in clear plastic wrap for the cooking, smoking, and holding function (OPTIONAL).

NOTE: Due to the density of this cut of meat a smoking time of 1 hour will provide a medium smoke flavor.



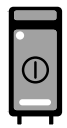
MODEL	767-SK/III, 1767-SK/III
SHELVES PER COMPARTMENT	3
ITEMS PER SHELF	3 to 4 roasts
MAXIMUM CAPACITY	12 roasts up to 100 lb (45 kg)
PAN USAGE	none

**DOOR VENTS:**  
Closed

 **OVERNIGHT COOK & HOLD:**  
Highly Recommended

**FINAL INTERNAL TEMPERATURE:**  
165°F (73°C)  
**AT END OF OVERRIDE PERIOD**

### TO COOK BY PROBE



- Press and release control ON/OFF key.



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250°F (121°C).

### VERRIDE ALLOWANCE: 6°F (3,3°C)



- Insert the product probe.
- Press the PROBE key.
- Press the up and down arrows to set the probe temperature to 160°F (71°C).



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the SMOKER key.
- Press the up and down arrows to set the smoke time to 1 hour.



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL TO INDICATE OVEN HAS PREHEATED. **PRESS**



### TO COOK BY TIME



- Press and release control ON/OFF key.



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250°F (121°C).



- Press the TIME key.
- Press the up and down arrows to set the time to 20 minutes per pound for the first roast (44 minutes per kilogram) *plus* add 30 minutes for each additional roast.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the SMOKER key.
- Press the up and down arrows to set the smoke time to 1 hour.



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL TO INDICATE OVEN HAS PREHEATED. **PRESS**



### MINIMUM HOLDING TIME REQUIRED

6 Hours

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

### MAXIMUM HOLDING TIME

24 Hours

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC SMOKING OVEN COOKING GUIDELINES

## SMOKED FRESH HAMS

### PRODUCT SPECIFICATIONS and PREPARATION

**Pork Fresh Ham:** 14 to 17 lb (6 to 8 kg)

Season as desired and place hams directly on wire shelves.

**NOTE:** This product requires 3 to 4 smoke cycles of 1 hour each with a full wood chip container for each cycle. Press the SMOKER key and reset the smoke timer to one hour for each cycle.



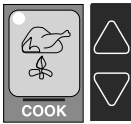
MODEL	767-SK/III, 1767-SK/III
SHELVES PER COMPARTMENT	2
ITEMS PER SHELF	3 to 4 hams
MAXIMUM CAPACITY	6 to 8 hams up to 100 lb (45 kg)
PAN USAGE	none

<b>DOOR VENTS:</b> Closed	 <b>OVERNIGHT COOK &amp; HOLD:</b> Optional	<b>FINAL INTERNAL TEMPERATURE:</b> 160°F (71°C) <b>AT END OF OVERRIDE PERIOD</b>
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### TO COOK BY PROBE

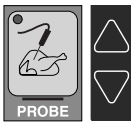


- Press and release control ON/OFF key.



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250° to 275°F (121° to 135°C).

### VERRIDE ALLOWANCE: 12°F (7°C)



- Insert the product probe.
- Press the PROBE key.
- Press the up and down arrows to set the probe temperature to 148°F (64°C).



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the SMOKER key.
- Press the up and down arrows to set the smoke time to 1 hour for each cycle as indicated above.



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL TO INDICATE OVEN HAS PREHEATED. **PRESS**



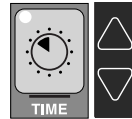
### TO COOK BY TIME



- Press and release control ON/OFF key.



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250° to 275°F (121° to 135°C).



- Press the TIME key.
- Press the up and down arrows to set the time to 12 minutes per pound for the first ham (26 minutes per kilogram) *plus*, add 30 minutes for each additional ham.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the SMOKER key.
- Press the up and down arrows to set the smoke time to 1 hour for each cycle as indicated above.



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL TO INDICATE OVEN HAS PREHEATED. **PRESS**



### MINIMUM HOLDING TIME REQUIRED

2 Hours

TIME REQUIRED IN “HOLD” CYCLE BEFORE SERVING.

### MAXIMUM HOLDING TIME

10 Hours

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC SMOKING OVEN COOKING GUIDELINES

## SMOKED PORK RIBS

### PRODUCT SPECIFICATIONS and PREPARATION

**Spareribs or Pork Loin, Back Ribs (BABY BACK RIBS):**  
1-1/2 down (38 kg or less)

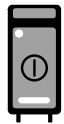
Ribs can be cooked frozen or thawed. Season as desired. Place ribs on sheet pans, slightly overlapping, or use rib rack shelves for more even smoke penetration. If desired, barbecue sauce can be included with initial seasoning to allow it to cook into the ribs.



MODEL	767-SK/III, 1767-SK/III
SHELVES PER COMPARTMENT	2 rib rack shelves or 3 flat wire shelves
ITEMS PER SHELF	13 slabs per rib rack shelf 14 to 18 slabs per flat wire shelf
MAXIMUM CAPACITY	60 lb (27 kg)
PAN USAGE	18" x 26" x 1" with wire shelves (GN 2/1 x 20mm NO SHELVES)

<b>DOOR VENTS:</b> Closed	 <b>OVERNIGHT COOK &amp; HOLD:</b> Optional	<b>FINAL INTERNAL TEMPERATURE:</b> 160° to 170°F (71° to 77°C) WELL DONE <b>AT END OF OVERRIDE PERIOD</b>
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### TO COOK BY PROBE



**COOKING BY PRODUCT PROBE  
TEMPERATURE IS NOT  
RECOMMENDED FOR THIS ITEM.**



### VERRIDE ALLOWANCE:



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL  
TO INDICATE OVEN HAS PREHEATED. **PRESS**



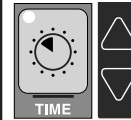
### TO COOK BY TIME



- Press and release control ON/OFF key.



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250°F (121°C).



- Press the TIME key.
- Press the up and down arrows —  
THAWED RIBS: 2-1/2 to 3-1/2 hours  
FROZEN RIBS: 3-1/2 to 4-1/2 hours



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the SMOKER key.
- Press the up and down arrows to set the smoke time to one hour for medium smoked flavor.



**CLOSE THE OVEN DOOR.**  
WAIT FOR THE AUDIBLE SIGNAL  
TO INDICATE OVEN HAS PREHEATED. **PRESS**



### MINIMUM HOLDING TIME REQUIRED

1-1/2 Hours

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

### MAXIMUM HOLDING TIME

12 Hours:  
After completing the hold cycle, additional heated barbecue sauce can be added prior to service.

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC SMOKING OVEN COOKING GUIDELINES

## SMOKED DUCK, WHOLE

### PRODUCT SPECIFICATIONS and PREPARATION

Duck, Whole: 4 to 5 lb (2 kg)

Season as desired. Rub with oil and paprika.  
Place ducks directly on wire shelves.



### MODEL

767-SK/III, 1767-SK/III

SHELVES  
PER  
COMPARTMENT

2

ITEMS  
PER SHELF

6 ducks per shelf

MAXIMUM  
CAPACITY

12 ducks  
60 lb (27 kg)

PAN  
USAGE

none

**DOOR  
VENTS:**

Closed



**OVERNIGHT COOK & HOLD:**

Not Recommended

**FINAL INTERNAL TEMPERATURE:**

185° to 190°F (85° to 88°C)

**AT END OF OVERRIDE PERIOD**

### TO COOK BY PROBE



- Press and release control ON/OFF key.



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 300°F (149°C).

### VERRIDE ALLOWANCE: 20°F (11°C)



- Press the PROBE key.
- Press the up and down arrows to set the probe temperature to 165° to 170°F (74° to 77°C).
- Insert the product probe into a duck thigh.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the SMOKER key.
- Press the up and down arrows to set the smoke time to 1 hour.



**CLOSE THE OVEN DOOR.**

WAIT FOR THE AUDIBLE SIGNAL **PRESS**

TO INDICATE OVEN HAS PREHEATED.



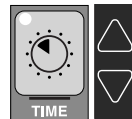
### TO COOK BY TIME



- Press and release control ON/OFF key.



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 300°F (149°C)



- Press the TIME key.
- Press the up and down arrows to set the cooking time to 3 to 3-1/2 hours.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the SMOKER key.
- Press the up and down arrows to set the smoke time to 1 hour.



**CLOSE THE OVEN DOOR.**

WAIT FOR THE AUDIBLE SIGNAL **PRESS**

TO INDICATE OVEN HAS PREHEATED.



### MINIMUM HOLDING TIME REQUIRED

1 Hour

TIME REQUIRED IN “HOLD” CYCLE BEFORE SERVING.

### MAXIMUM HOLDING TIME

8 Hours

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC SMOKING OVEN COOKING GUIDELINES

## SMOKED TURKEY

### PRODUCT SPECIFICATIONS and PREPARATION

Turkey Whole: 25 lb (11 kg)

Turkey must be fully thawed. Season as desired. Rub with oil, butter, or margarine (OPTIONAL).

NOTE: When cooking and holding overnight or holding for an extended period of time, set the cook thermostat to 250°F (121°C).



MODEL	767-SK/III, 1767-SK/III
SHELVES PER COMPARTMENT	1
ITEMS PER SHELF	2 turkeys
MAXIMUM CAPACITY	2 turkeys
PAN USAGE	none

**DOOR VENTS:**  
Closed

**OVERNIGHT COOK & HOLD:**  
Highly Recommended.

**FINAL INTERNAL TEMPERATURE:**  
185°F (85°C)  
**AT END OF OVERRIDE PERIOD**

### TO COOK BY PROBE

### TO COOK BY TIME

- Press and release control ON/OFF key.
- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 275°F (135°C).

- Press and release control ON/OFF key.
- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 275°F (135°C).

### VERRIDE ALLOWANCE: 20°F (11°C)

- Press the PROBE key.
- Press the up and down arrows to set the probe temperature to 165° to 170°F (74° to 77°C).
- Insert the product probe into a turkey thigh.
- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).
- Press the SMOKER key.
- Press the up and down arrows to set the smoke time to 1 hour.

- Press the TIME key.
- 10 minutes per pound (22 minutes per kg) for the first turkey, *plus* add 30 minutes for the second turkey.
- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).
- Press the SMOKER key.
- Press the up and down arrows to set the smoke time to 1 hour.

**CLOSE THE OVEN DOOR.** **PRESS** **WAIT FOR THE AUDIBLE SIGNAL TO INDICATE OVEN HAS PREHEATED.**

**CLOSE THE OVEN DOOR.** **PRESS** **WAIT FOR THE AUDIBLE SIGNAL TO INDICATE OVEN HAS PREHEATED.**

### MINIMUM HOLDING TIME REQUIRED

### MAXIMUM HOLDING TIME

1 to 2 Hours

10 Hours

TIME REQUIRED IN “HOLD” CYCLE BEFORE SERVING.

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC SMOKING OVEN COOKING GUIDELINES

## SMOKED COD

### PRODUCT SPECIFICATIONS and PREPARATION

Alaskan Strip Cod\*

Cut fillets into 5 to 6 oz (142 to 170 gm) portions. Place fillets side-by-side (tightly together) on pans.

PAN PLACEMENT: From the top of the oven, pan slide position 1, 4, and 7.



\*Haddock may be substituted.

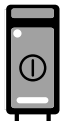
### MODEL

767-SK/III, 1767-SK/III

SHELVES PER COMPARTMENT	none
ITEMS PER SHELF	2 pans per shelf position
MAXIMUM CAPACITY	6 pans
PAN USAGE	12" x 20" x 2-1/2" (GN 1/1: 530 x 325 x 65mm)

<b>DOOR VENTS:</b> Closed	 <b>OVERNIGHT COOK &amp; HOLD:</b> Not Recommended	<b>FINAL INTERNAL TEMPERATURE:</b> 150°F (66°C) <b>AT END OF OVERRIDE PERIOD</b>
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### TO COOK BY PROBE



**COOKING BY PRODUCT PROBE  
TEMPERATURE IS NOT  
RECOMMENDED FOR THIS ITEM.**



### VERRIDE ALLOWANCE:



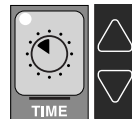
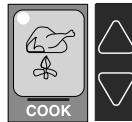
CLOSE THE OVEN DOOR.  
WAIT FOR THE AUDIBLE SIGNAL TO INDICATE OVEN HAS PREHEATED. **PRESS**



### TO COOK BY TIME



- Press and release control ON/OFF key.
- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250°F (121°C).



- Press the TIME key.
- Press the up and down arrows to set the cooking time to 1-1/2 to 2 hours.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the SMOKER key.
- Press the up and down arrows to set the smoke time to one hour.



CLOSE THE OVEN DOOR.  
WAIT FOR THE AUDIBLE SIGNAL TO INDICATE OVEN HAS PREHEATED. **PRESS**



### MINIMUM HOLDING TIME REQUIRED

none

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

### MAXIMUM HOLDING TIME

3 to 4 Hours

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.



# ELECTRONIC SMOKING OVEN COOKING GUIDELINES

## SMOKED SALMON

### PRODUCT SPECIFICATIONS and PREPARATION

**Salmon, Whole:** 8 to 10 lb (4 to 5 kg)

Scale and wash fish thoroughly. If desired, fish can be placed in a salt brine and refrigerated for 2 to 3 hours. Place fish upright on sheet pans.

DO NOT LAY FISH ON ITS SIDE.

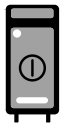
\*NOTE: Fill wood chip container and set smoke timer twice for a 2-hour, heavy smoke flavor



MODEL	767-SK/III, 1767-SK/III
SHELVES PER COMPARTMENT	2
ITEMS PER SHELF	1 full-size sheet pan
MAXIMUM CAPACITY	3 full-size sheet pans 6 whole salmon
PAN USAGE	18" x 26" x 1" (GN 2/1 x 20mm NO SHELVES)

<b>DOOR VENTS:</b> Closed	 <b>OVERNIGHT COOK &amp; HOLD:</b> Not Recommended	<b>FINAL INTERNAL TEMPERATURE:</b> 150°F (66°C) <b>AT END OF OVERRIDE PERIOD</b>
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### TO COOK BY PROBE



- Press and release control ON/OFF key.



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 275°F (135°C).

### VERRIDE ALLOWANCE: 35°F (19°C)



- Insert the product probe.
- Press the PROBE key.
- Press the up and down arrows to set the probe temperature to 115°F (46°C).



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the SMOKER key.
- Press the up and down arrows to set the smoke time to 1 hour for mild\* smoke flavor.



CLOSE THE OVEN DOOR. WAIT FOR THE AUDIBLE SIGNAL TO INDICATE OVEN HAS PREHEATED. **PRESS**



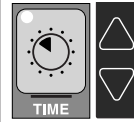
### TO COOK BY TIME



- Press and release control ON/OFF key.



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 275°F (135°C).



- Press the TIME key.
- Press the up and down arrows to set the cooking time to 2 to 2-1/2 hours.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the SMOKER key.
- Press the up and down arrows to set the smoke time to 1 hour for mild\* smoke flavor.



CLOSE THE OVEN DOOR. WAIT FOR THE AUDIBLE SIGNAL TO INDICATE OVEN HAS PREHEATED. **PRESS**



### MINIMUM HOLDING TIME REQUIRED

1 to 2 Hours

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

### MAXIMUM HOLDING TIME

10 Hours

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC SMOKING OVEN COOKING GUIDELINES

## SMOKED SHRIMP

### PRODUCT SPECIFICATIONS and PREPARATION

**Shrimp:** 16 to 20 count

Shrimp may remain in the shell, or may be peeled and deveined. Season as desired. Place in a single layer on pan.



### MODEL

767-SK/III, 1767-SK/III

SHELVES  
PER  
COMPARTMENT

4

ITEMS  
PER SHELF

1 full-size sheet pan

MAXIMUM  
CAPACITY

4 full-size sheet pans  
approximately 24 lb (11 kg)

PAN  
USAGE

18" x 26" x 1" ON SHELVES  
(GN 2/1 x 20mm NO SHELVES)

**DOOR  
VENTS:**

Closed



**OVERNIGHT COOK & HOLD:**

Not Recommended

**FINAL INTERNAL TEMPERATURE:**

150° to 160°F (66° to 71°C)

**AT END OF OVERRIDE PERIOD**

### TO COOK BY PROBE



**COOKING BY PRODUCT PROBE**

**TEMPERATURE IS NOT**

**RECOMMENDED FOR THIS ITEM.**



### VERRIDE ALLOWANCE:



**CLOSE THE OVEN DOOR.**

**WAIT FOR THE AUDIBLE SIGNAL TO INDICATE OVEN HAS PREHEATED.**

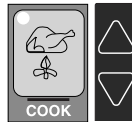
**PRESS**



### TO COOK BY TIME



- Press and release control ON/OFF key.



- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 250°F (121°C).



- Press the TIME key.
- Set cook time for 45 minutes to 1 hour.



- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).



- Press the SMOKER key.
- Press the up and down arrows to set the smoke time to 45 minutes.



**CLOSE THE OVEN DOOR.**

**WAIT FOR THE AUDIBLE SIGNAL TO INDICATE OVEN HAS PREHEATED.**

**PRESS**



### MINIMUM HOLDING TIME REQUIRED

none

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

### MAXIMUM HOLDING TIME

1 Hour

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC SMOKING OVEN COOKING GUIDELINES

## SMOKED BEANS

### PRODUCT SPECIFICATIONS and PREPARATION

Use a favorite bean recipe. Mix ingredients and divide into six (6) full-size pans (GN 1/1). Stir beans thoroughly before the second smoke cycle.



MODEL	767-SK/III, 1767-SK/III
SHELVES PER COMPARTMENT	none
ITEMS PER SHELF	2 full-size pans
MAXIMUM CAPACITY	6 full-size pans
PAN USAGE	12" x 20" x 2-1/2" (GN 1/1: 530 x 325 x 65mm)

<b>DOOR VENTS:</b> Closed	 <b>OVERNIGHT COOK &amp; HOLD:</b> Recommended	<b>FINAL INTERNAL TEMPERATURE:</b> 170°F (77°C) <b>AT END OF OVERRIDE PERIOD</b>
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### TO COOK BY PROBE

### TO COOK BY TIME

 **COOKING BY PRODUCT PROBE TEMPERATURE IS NOT RECOMMENDED FOR THIS ITEM.**



- Press and release control ON/OFF key.
- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 225°F (107°C).



### OVERRIDE ALLOWANCE:



 **PROBE**

 **HOLD**

 **SMOKER**

- Press the TIME key.
- Set the cooking time from 4 to 6 hours.
- Press the HOLD key.
- Press the up and down arrows to set the holding temperature to 160°F (71°C).
- Press the SMOKER key. Fill wood chip container and set smoke timer twice for 1 hour each during the cooking cycle.

 **CLOSE THE OVEN DOOR. WAIT FOR THE AUDIBLE SIGNAL TO INDICATE OVEN HAS PREHEATED. PRESS** 

 **CLOSE THE OVEN DOOR. WAIT FOR THE AUDIBLE SIGNAL TO INDICATE OVEN HAS PREHEATED. PRESS** 

### MINIMUM HOLDING TIME REQUIRED

### MAXIMUM HOLDING TIME

4 Hours

12 Hours

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC SMOKING OVEN COOKING GUIDELINES

## COLD SMOKED SALMON

### PRODUCT SPECIFICATIONS and PREPARATION

Salmon Fillets, Fresh: 2-1/2 to 4 lb (1 to 2 kg) each

#### INGREDIENTS REQUIRED:

Fresh salmon fillets or sides

Sea Salt, Large Crystals

Granulated Sugar

or

Brown Sugar (for best color)

**FOLLOW INSTRUCTION  
ON THE NEXT PAGE**



### MODEL

767-SK/III, 1767-SK/III

SHELVES  
PER  
COMPARTMENT

3

ITEMS  
PER SHELF

3 fillets/sides per shelf

MAXIMUM  
CAPACITY

9 fillets

PAN  
USAGE

12" x 20" x 2-1/2"  
(GN 1/1: 530 x 325 x 65mm)

**DOOR  
VENTS:**

Closed



**OVERNIGHT COOK & HOLD:**

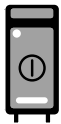
n/a

**FINAL INTERNAL TEMPERATURE:**

NOT TO EXCEED 77° F (25°C)

**AT END OF HOLDING PERIOD**

### TO SMOKE BY PROBE



- Press and release control ON/OFF key.



DO NOT SET COOK KEY.

**OVERRIDE ALLOWANCE: N/A**



- Press and hold the SMOKER key for 5 seconds.
- Press the up and down arrows to set the smoke time for 10 to 20 minutes.



- Insert the product probe.
- Press the PROBE key.
- Press the up and down arrows to set the probe temperature to 77°F (25°C).

**CLOSE THE OVEN DOOR. PRESS**



### TO SMOKE BY TIME



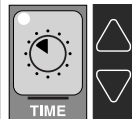
- Press and release control ON/OFF key.



DO NOT SET COOK KEY.



- Press and hold the SMOKER key for 5 seconds.
- Press the up and down arrows to set the smoke time for 10 to 20 minutes.



DO NOT SET TIME KEY.

**CLOSE THE OVEN DOOR. PRESS**



### MINIMUM HOLDING TIME REQUIRED

2 HOURS

### MAXIMUM HOLDING TIME

INTERNAL TEMPERATURE NOT TO EXCEED 77° F (25°C)

### OVEN DEFAULT TEMPERATURE ADJUSTMENT



- Holding the SMOKER KEY for 5 seconds will set the oven to a default temperature of 32°F (0°C) to prevent the oven from producing heat.
- To increase the default temperature ...  
Press the HOLD KEY and press the up ▲ arrow to set a higher default temperature.

THE TIME AND PROBE TEMPERATURE ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMER OR PROBE TEMPERATURE MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

# ELECTRONIC SMOKING OVEN COOKING GUIDELINES

## COLD SMOKED SALMON

### PRODUCT SPECIFICATIONS and PREPARATION

#### SAUMON FUME

##### Fresh Salmon Fillets:

2-1/2 to 4 lb ( 1 to 2 kg) each

#### INGREDIENTS REQUIRED

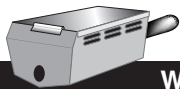
Fresh Salmon Fillets or Sides

Sea Salt: Large Crystals

Granulated Sugar

or

Brown Sugar (for best color)



**WOOD CHIP CONTAINER: FULL**

**DOOR VENTS: CLOSED**

#### SUPPLIES REQUIRED

Clear Plastic Wrap

Paper Toweling

Wire Mesh Grids

Tweezers

Ice: 3 to 4 lb (1 to 2 kg)

#### PREPARATION

Remove bones from fillets with a tweezers to avoid rupturing tissue.

#### SALTING

50% Sea Salt or Kosher Salt

50% Granulated or Brown Sugar

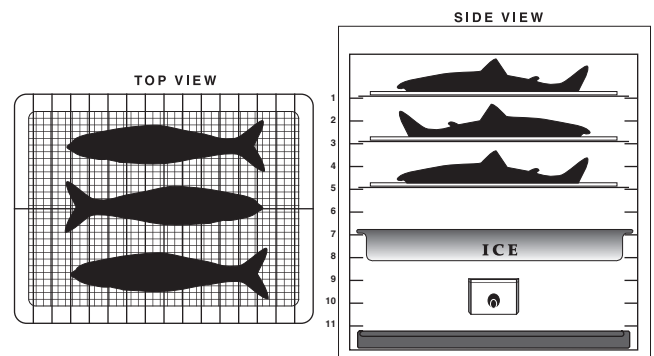
To remove moisture from the raw salmon, blend salt and sugar mixture thoroughly and pack firmly around each fillet. Cover salt-filled pans with clear plastic wrap and refrigerate for 24 hours. Following the 24 hour refrigeration period, remove fillets from salt/sugar mixture and rinse thoroughly under cold, running water. Pat dry with paper toweling. Place fillets side-by-side on a sheet pan and return, uncovered, to the refrigerator for a period of 6 hours for the final drying period.

#### OVEN MUST BE AT ROOM TEMPERATURE BEFORE BEGINNING THE COLD SMOKE PROCEDURE.

Soak wood chips in water according to directions (5 to 10 minutes), fill wood chip container full and insert in chip holder located at the back of the oven.

Fill pan with ice and locate pan in shelf position number 7 (just above wood chip container).

Place prepared salmon fillets on a wire grid as indicated on the diagram and insert wire grid on oven shelf beginning with the top shelf position.



Insert product probe into the center of the middle salmon fillet located in the top shelf position, or central shelf position when smoking a full load. To maintain proper color, the internal temperature of the salmon must not exceed 77°F (25°C). For this reason, it is important to begin the smoking process with the oven at room temperature.

Make certain oven vents are closed. Close oven door and set the SMOKE TIMER for 10 to 20 minutes depending on taste preference. Smoke time operates concurrently with oven time. The fillets must remain in the oven for a total period of 2 hours. Do not open the oven door during this 2 hour period.

Following the required oven time, remove the fillets, cover with clear plastic wrap and refrigerate until fully chilled.

## FOOD HOLDING - FUNCTION & VALUE

In the previous sections, cooking procedures in the Halo Heat Low Temperature Cooking and Holding Oven have been emphasized. If practical to the individual food service operation, these ovens can also be used without the cooking function to hold foods at proper serving temperatures. Individual holding cabinets can also be used to accomplish this function.

Food production in most food service facilities is accomplished in a variety of different cooking equipment. Food quality can be easily lost between the time a product is removed from an oven and the time of direct service. Regardless of the method of preparation, proper handling of food within this time period is of critical importance to the food service operator. Halo Heat hot food holding equipment is able to support any type of food preparation by extending the longest possible holding life for the widest variety of products.

For maximum efficiency, hot food holding equipment should be selected on the basis of the full range of functions this equipment can provide to the individual operation. For example, dough proofing, bulk food holding for buffet service or other situations, and the transportation of hot foods are some of the major functions of these cabinets for multi-purpose utility. When properly planned, Halo Heat holding equipment can be a time management aid, support the food service operation by extending preparation times outside of peak preparation hours, and provide a quality product in prolonged holding situations.

Consult an Alto-Shaam representative for information on compatible holding equipment or for recommendation on full systems tailored to meet specific requirements.

**CAUTION**

**TO MAINTAIN SAFE TEMPERATURE LEVELS, COLD FOOD FOR RETHERMALIZATION OR REHEATING MUST NEVER BE ADDED TO THE OVEN WHILE HOT FOODS ARE BEING HELD.**

## GENERAL HOLDING GUIDELINES

Chefs, cooks and other specialized food service personnel employ varied methods of cooking. Proper holding temperatures for a specific food product must be based on the moisture content of the product, product density, volume, and proper serving temperatures. Safe holding temperatures must also be correlated with palatability in determining the length of holding time for a specific product.

Halo Heat maintains the maximum amount of product moisture content without the addition of water, water vapor, or steam. Maintaining maximum natural product moisture preserves the natural flavor of the product and provides a more genuine taste. In addition to product moisture retention, the gentle properties of Halo Heat maintain a consistent temperature throughout the cabinet without the necessity of a heat distribution fan, thereby preventing further moisture loss due to evaporation or dehydration.

In an enclosed holding environment, too much moisture content is a condition which can be relieved. A product achieving extremely high temperatures in preparation must be allowed to decrease in temperature before being placed in a controlled holding atmosphere. If the product is not allowed to decrease in temperature, excessive condensation will form increasing the moisture content on the outside of the product. To preserve the safety and quality of freshly cooked foods however, a maximum of 1 to 2 minutes must be the only time period allowed for the initial heat to be released from the product.

Most Halo Heat holding equipment is provided with a thermostat control between 60° and 200°F (16° to 93°C). If the unit is equipped with vents, close the vents for moist holding and open the vents for crisp holding.

If the unit is equipped with a thermostat indicating a range of between 1 and 10, use a metal-stemmed, indicating thermometer to measure the internal temperature of the product(s) being held. Adjust the thermostat setting to achieve the best overall setting based on internal product temperature.

## GENERAL HOLDING CABINET OPERATION

### 1. PREHEAT THE HOLDING CABINET

- 200°F (93°C) FOR 30 MINUTES

When the thermostat is turned clockwise to an “ON” position, the red indicator light will illuminate and will remain lit as long as the unit is calling for heat. Allow a minimum of 30 minutes of preheating before loading the holding cabinet with food. The red indicator light will go “OUT” after approximately 30 minutes preheat time, or when the air temperature inside the unit reaches the temperature set by the operator. Verify the full preheated temperature with the holding temperature gauge located on the control panel of the cabinet.

### 2. LOAD THE CABINET WITH HOT FOOD ONLY.

The purpose of the holding cabinet is to maintain hot food at proper serving temperature.

**Only HOT food should be placed into the cabinet.**

Before loading the cabinet with food, use a food thermometer to make certain all products are at an internal temperature range of 140° to 160°F (60° to 71°C). Any food product not within the proper temperature range should be heated before loading into the holding cabinet.

### 3. RESET THE THERMOSTAT TO 180°F (82°C).

Make certain the cabinet doors are securely closed, and reset the thermostat to 180°F (82°C).

**THIS WILL NOT NECESSARILY  
BE THE FINAL SETTING.**

Proper temperature range for the products being held will depend on the type and quantity of product. When holding food for prolonged periods, it is advisable to periodically check the internal temperature of each item with a food thermometer to assure maintenance of the proper temperature range of 140° to 200°F (60° to 93°C).

<b>HOLDING TEMPERATURE RANGE</b>		
<b>MEAT</b>	<b>FAHRENHEIT</b>	<b>CELSIUS</b>
BEEF ROAST — Rare	130°F	54°C
BEEF ROAST — Med/Well Done	155°F	68°C
BEEF BRISKET	160° — 175°F	71° — 79°C
CORN BEEF	160° — 175°F	71° — 79°C
PASTRAMI	160° — 175°F	71° — 79°C
PRIME RIB — Rare	130°F	54°C
STEAKS — Broiled/Fried	140° — 160°F	60° — 71°C
RIBS — Beef or Pork	160°F	71°C
VEAL	160° — 175°F	71° — 79°C
HAM	160° — 175°F	71° — 79°C
PORK	160° — 175°F	71° — 79°C
LAMB	160° — 175°F	71° — 79°C
<b>POULTRY</b>		
CHICKEN — Fried/Baked	160° — 175°F	71° — 79°C
DUCK	160° — 175°F	71° — 79°C
TURKEY	160° — 175°F	71° — 79°C
GENERAL	160° — 175°F	71° — 79°C
<b>FISH/SEAFOOD</b>		
FISH — Baked/Fried	160° — 175°F	71° — 79°C
LOBSTER	160° — 175°F	71° — 79°C
SHRIMP — Fried	160° — 175°F	71° — 79°C
<b>BAKED GOODS</b>		
BREADS/ROLLS	120° — 140°F	49° — 60°C
<b>MISCELLANEOUS</b>		
CASSEROLES	160° — 175°F	71° — 79°C
DOUGH — Proofing	80° — 100°F	27° — 38°C
EGGS — Fried	150° — 160°F	66° — 71°C
FROZEN ENTREES	160° — 175°F	71° — 79°C
HORS D'OEUVRES	160° — 180°F	71° — 82°C
PASTA	160° — 180°F	71° — 82°C
PIZZA	160° — 180°F	71° — 82°C
POTATOES	180°F	82°C
PLATED MEALS	140° — 165°F	60° — 74°C
SAUCES	140° — 200°F	60° — 93°C
SOUP	140° — 200°F	60° — 93°C
VEGETABLES	160° — 175°F	71° — 79°C
<b>THE HOLDING TEMPERATURES LISTED ARE SUGGESTED GUIDELINES ONLY. ALL FOOD HOLDING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.</b>		

## SANITATION and HANDLING

Food flavor and aroma are usually so closely related it is difficult, if not impossible, to separate them. There is also an important, inseparable relationship between cleanliness and food flavor. Cleanliness, top operating efficiency, and appearance of equipment contribute considerably to savory, appetizing foods. Good equipment that is kept clean, works better and lasts longer.

Most food imparts its own particular aroma and many foods also absorb existing odors. Unfortunately, during this absorption, there is no distinction between GOOD and BAD odors. The majority of objectionable flavors and odors troubling food service operations are caused by bacteria growth. Sourness, rancidity, mustiness, stale or other OFF flavors are usually the result of bacterial activity.

The easiest way to insure full, natural food flavor is through comprehensive cleanliness. This means good control of both visible soil (dirt) and invisible soil (microorganisms). Clean surfaces don't smell. This is a basic and important fact to assure good quality in food of all kinds.

A thorough approach to sanitation will provide essential cleanliness. It will assure an attractive appearance of equipment, along with maximum efficiency and utility. More importantly, a good sanitation program provides one of the key elements in the prevention of food-borne illnesses.

A controlled holding environment for prepared foods is just one of the important factors involved in the prevention of food-borne illnesses. Temperature monitoring and control during receiving, storage, preparation and the service of foods are of equal importance.

The most accurate method of measuring safe temperatures of both hot and cold foods is by internal product temperature. A quality thermometer is an effective tool for this purpose and should be routinely used on all products that require holding at a specific temperature.

<b>HOT FOODS</b>		
40° to 140°F	<b>DANGER ZONE</b>	4° to 60°C
70° to 120°F	<b>CRITICAL ZONE</b>	21° to 49°C
140° to 165°F	<b>SAFE ZONE</b>	60° to 74°C
<b>COLD FOODS</b>		
ABOVE 40°F	<b>DANGER ZONE</b>	ABOVE 4°C
40°F or BELOW	<b>SAFE ZONE</b>	4°C or BELOW
<b>FROZEN FOODS</b>		
ABOVE 32°F	<b>DANGER ZONE</b>	ABOVE 0°C
0° to 32°F	<b>CRITICAL ZONE</b>	-18° to 0°C
0°F or BELOW	<b>SAFE ZONE</b>	-18°C or BELOW

A comprehensive sanitation program should focus on the training of staff in basic sanitation procedures. This includes personal hygiene, proper handling of raw foods, cooking to a safe internal product temperature, and the routine monitoring of internal temperatures from receiving through service. Personal cleanliness is generally the most difficult field to control. Rigid rules of personal hygiene and practice must be instituted and maintained with standards set at the highest levels.

Most food-borne illnesses can be prevented through proper temperature control and a comprehensive program of sanitation. All these factors are important to build quality service as the foundation of customer satisfaction.

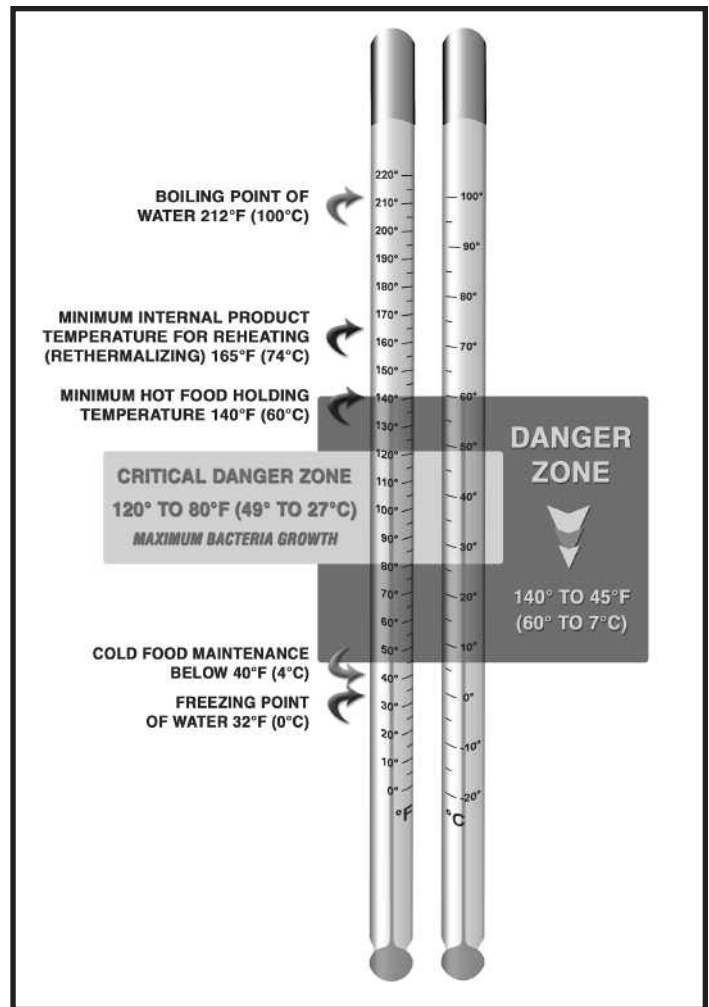


## FOOD SAFETY GUIDELINES

Safe food handling practices to prevent food-borne illness is of critical importance to the health and safety of your customers. HACCP, an acronym for Hazard Analysis (at) Critical Control Points, is a quality control program of operating procedures to assure food integrity, quality, and safety. Taking steps necessary to augment food safety practices are both cost effective and relatively simple. While HACCP guidelines go far beyond the scope of this booklet, additional information is available by contacting the USDA/FDA Food-borne Illness Education Information Center.

*All heated food must be maintained at 140°F to 150°F (60°C to 65°C) after being heated. Foods that have been heated followed by refrigerated storage must be reheated to a minimum of 165°F (74°C) to prevent bacteria growth.*

- All stored food items must be covered and placed in a cooler or freezer at a minimum height of 6-inches (152mm) above the floor.
- Employees serving food, preparing food, or washing utensils must wear an effective hair covering.
- Employees must wash their hands before serving or preparing food.
- Soap and towels must be provided at the hand-sink which must only be used for washing hands.
- No smoking or use of tobacco products is allowed in the food preparation or service area.
- All serving containers must be stored with food contact surfaces covered or in the down position.
- All utensils must be washed in a three-compartment sink and dipped in a final sanitation rinse. A pH test kit must be used to check the rinse water.
- Food preparation surfaces must not be used for the storage of non-food items.
- All cold food must be stored at or below 40°F (4°C).
- Frozen foods must not be thawed at room temperature or in water. Use the cooler for thawing and thaw foods slowly.



### SUMMARY

In the United States, the Food and Drug Administration has a published Food Code as a reference guide for the prevention of food-borne illness in retail outlets such as restaurants, institutions, and grocery stores. Provisions of this Food Code are compatible with the concept and terminology of Hazard Analysis (at) Critical Control Points (HACCP) and contains expanded provisions for food safety. The FDA publication, along with local codes, should be the final word with regard to all issues regarding food safety and sanitation in the U.S. For more information contact:

**Center for Food Safety and Applied Nutrition  
Food and Drug Administration  
PHONE: 1-888-SAFEFOOD  
[www.foodsafety.gov](http://www.foodsafety.gov)**



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